

Mar de Ons Barrica, Albariño

Tasting note

Bright straw color with hints of gold. Intense and complex on the nose with apple and apricot hints and a touch of soft caramel. Pleasant, well-structured but expressive taste with typical Albariño fruit tones and soft wood flavours. Full body with long but mineral finish due the influence of the Atlantic Ocean.

Serving temperature

Recommended serving temperature between 9-12°C.

Gastronomy

This wine goes very well with shellfish (lobster) fruits de mer, chicken and rice dishes.

Vinification

We produce this wine only in years when the quality of the harvest is very good. The wine is fermented on its own lees in French oak for at least 8 months. This barrica aging gives the wine its distinctive character and a very special taste. Limited quantity of bottles.

Surrounding area

Albariño is the grape variety of the Galician Rías Baixas region, which is located in the northwest of Spain, near the Atlantic Ocean. In this wet and cool environment, the Albariño thrives very well. The humid climate makes the wine-growing complex. The vines create a 'roof of leaves' which gives additional protection to the grapes. The small size of the grape with a thick skin creates an intense aroma and exquisite taste, which makes it one of the most demanded and valuable white wine from Spain.



Wine description

<i>Zone</i>	D.O. Rías Baixas
<i>Variety</i>	100% Albariño
<i>Alcohol</i>	13 %

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs
<i>Per pallet</i>	



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