

Mar de Ons Lías, Albariño

Tasting note

Bright straw yellow color with hints of green. Intense fruitaromas with floral touch and balsamic hints on the nose. Pleasant, elegant taste with a rich texture and creamy notes. A long and 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 lobster, seafood, soft cheeses and tuna.

Vinification

The wine is fermented on its own lees with frequent battonage. The lees stays during battonage what gives pleasant aromas to this wine. Limited quantity of 4000 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



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