

# Añada de Baladiña, Albariño

## Tasting note

Golden colour. Complex nose that is totally different from the Albariños we are used to. Ripe fruit (stewed apple) and very mineral in the mouth. Intense and long finish.

## Serving temperature

We recommend this wine to be served at a temperature of about 12 – 14°C.

## Gastronomy

This wine goes very well with seafood (fried with cream sauce) and fried chicken with rice and a light curry sauce.

## Winemaking

The grapes are handpicked and selected. After the alcoholic fermentation, the wine remains in a reservoir for a minimum of 24 months to age on its fine lees (sur-lie - Battonage).

## Surrounding area

Albariño is the grape variety of the Galician Rías Baixas region, which is located in the northwest of Spain. In this wet and cool environment, the Albariño thrives very well. The humid climate makes the winegrowing complex. 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 expensive white wines from Spain. The species is immune against botrytis, but very susceptible to leaf diseases. The grape grows best on a soil with slate or granite.



## Wine description

<i>Zone</i>	D.O. Rías Baixas
<i>Variety</i>	100% Albariño
<i>Alcohol</i>	12,5%

## Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	325 x 245 x 170 mm
<i>Weight</i>	8,3 kg
<i>Per pallet</i>	100 cases
<i>20 feet</i>	2.016 cases



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