

Lagar de Besada, Albariño

Tasting note

A bright white yellow Albariño wine. An elegant nose, intense shades of ripe fruit mixed with subtle citrus flavours. A delicate wine with a pleasant mouth and bright finish. This wine should be drunk young.

Serving temperature

We recommend this wine to be served at a temperature of about 8 – 11°C.

Gastronomy

This wine goes very well with seafood (fried with cream sauce), fried chicken with rice, and various salads.

Winemaking

Depending on the seasonal weather it undergoes a total or partial maceration. After the alcoholic fermentation, the wine remains for a few months in a reservoir 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 valuable 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>Year</i>	2016
<i>Alcohol</i>	12%

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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