

# LA TRUCHA BARRICA 2021

Variety: 100% Albariño  
Region: D.O. Rias Baixas  
Subarea: Condado de Tea  
Soils: Granitic  
Climate: Atlantic

## Elaboration

Albariño harvested manually in boxes of 16 kg.

The must fermentation takes place in new French barrels, or second-use barrels, where they remain for around 3 months.

Then the wine will be kept for another 6 months of aging in steel tanks to make a perfect assembly of the different barrels. To end with 9 months of aging in the bottle before leaving the winery.

## Look

Gold

## Smell

White flowers and fresh fruit, maintaining the varietal identity with citrus notes.

Aromas of its fermentation on wood.

## Taste

Fresh entry, well structured and medium-bodied. Persistent, with a good acidity that guarantees long life.



Alcoholic	Total acidity	Reducing sugars	PH
13,5%	6,7./l	3,8 g./l	3,40