

LA TRUCHA

Variety:	100% Albariño
Region:	D.O. Rias Baixas
Subarea	Condado de Tea
Vinyard	15-25 years
Soils	Granitic
Agering:	3 month on lees

Elaboration

This albariño comes from our own vines.

Micro-plots that are harvested by hand in boxes of 16 kg and collected at their optimal moment of maturation.

The grape after destemming is pressed by pneumatic press. The must fermentation takes place in a low steel tank with controlled temperature. Maturation on its lees 3 months.

LOOK

Yellow Straw colour with greenish iridescence, clean and bright.

SMELL

An intense frutal aroma with flowers, peach, apricot, pineapple and jasmine, on subtle notes of light agering on its lees.

TASTE

In mouth is unctuous, greedy, pleasurable and full of harmony, with excellent aftertaste which makes it a long-tasting wine.



Alcoholic	Total acidity	Reducing sugars	PH
13,%	6,13g./l	4,2 g./l	3,44