LA PROCEA Jolosa

Variety: 100% Albariño

Region: D.O. Rias Baixas

Subarea Condado de Tea

Vinyard 15-25 years

Soils Granitic

ELABORATION

This albariño comes from our own vineyards.

Plots harvested by hand at their optimum ripening time.

After destemming, the must was fermented in stainless steel tanks with a controlled temperature. Before the end of the fermentation, the temperature was reduced to 0°C, with a fermentation stop and thus get an extra residual sugar to sweeten our albariño.

LOOK

Clean and bright appearance, yellow with greenish reflections

SMELL

Intense, elegant aroma, fruity notes such as melon, pear in syrup, apricot, ripe quince stand out.

TASTE

Sweet on the palate, very sweet, with good persistence and a refreshing finish due to the acidity of Albariño.

Alcoholic	Total acidity	Reducing sugars	PH
13%	7./1	15,6 g./l	3,41



Notas Frutales de