

LA TRUCHA *de Otoño*

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| Variety: | 100% Albariño |
| Region: | D.O. Rias Baixas |
| Subarea: | Condado de Tea |
| Vinyard: | 20 years Finca Piedra Blanca. |
| Soils: | Granitic |

Elaboration

After careful harvesting and defoliation, only a few selected clusters will remain in the vineyard for over-ripening.

In the years when your last harvest is possible, this will take place in mid-November.

Careful manual harvest in boxes of 5 kg. due to the delicacy of their skins.

The vinification is carried out without de-stemming in a single pressing. Then a very slow fermentation takes place, given the high sugar level of its must. This is carried out in French oak barrels.

This wine is in which the reflection of the vintage and its maturation is more evident. With what each vintage is different from the previous one, and it will be the characteristics of its autumn that mark its character.

Look

Pale yellow with golden highlights.

Smell

Very ripe and concentrated fruit, notes of candied orange, accompanied by plums and dried apricots.

Touches of honey with mineral notes. Good harmony.

Taste

Tasty, structured and full-bodied. Unctuous and with well integrated acidity.



| Alcoholic | Total acidity | Reducing sugars | PH |
|-----------|---------------|-----------------|------|
| 14,5% | 6,5./1 | 7,3 g./l | 3,63 |