

# Bosque de Fuscallo 2020

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Bosque de Fuscallo represents one more step towards excellence. One day we imagined a wine with the freshness and the aroma of Albariño together with the complexity contributed by the wood.

## VINTAGE

The weather of 2020 was characterized by a very rainy winter and spring followed by a dry and hot summer. These conditions caused a blockage of the plant and a loss of weight of the berry. The collected fruit presented an excellent state of health, medium acidity and potential high alcoholic strength.

## WINEMAKING

Wine made with grapes coming mainly from vineyards over 15 years old from Salnés. Fermentation takes place at 15°C to preserve all the floral and tropical notes typical of the variety. After fermentation, the wine is taken to 500 l French oak barrels where it keeps in touch with its fine lees for 6 months with two weekly punches. After aging, the ideal blend is sought with unoaked wines from the same vintage, obtaining the perfect blend both aromatically and on the palate.

## TASTING NOTES

This is a bold white wine with a yellow tone with golden-greenish iridescences, bright and crystalline in appearance. Of great aromatic complexity. Notes of ripe pineapple, kiwi and citrus mixed with hints of brioche and spices from the lees and the wood. In the mouth it is round, soft, structured and with balanced acidity.

## PAIRING, SERVICE & STORAGE

Ideal to accompany seafood dishes, salads and rice dishes. Also as an aperitif with cheeses and foie. Service at a temperature between 6-8 °C.

Numbered edition of 600 bottles



## ANALYSIS

Blend:	100% Albariño
Bottling date:	March 2022
Alcohol:	12.8%
Total acidity (TH2):	7.8
pH:	3.36
Residual sugar (g/L)	<0.5
Calories (100 ml)	75 kcal

