

Vionta Albariño 2022

D.O. Rías Baixas

Made principally from grapes grown in Salnés. The winemaking process is built around the creation a great wine, bringing together the aromatic power of the grape with a structure developed over months of lees maceration.

VINTAGE

A vintage characterized by the complicated patterns of the year 2022. Lower rainfall throughout the year and higher than usual summer temperatures blocked the plants' vegetative cycle and reduced production as compared to 2021. The fruit picked was very healthy, with high acidity and a medium potential alcohol level.

WINEMAKING

A wine made principally from wines of more than 15-year-old vines. The fermentation was carried out at 15oC. to preserve all the tropical and floral notes. Following racking after the end of fermentation, fine lees are added back to the wine holding it in a process of maceration over several months until a high level of complexity was attained on both nose and palate.

TASTING NOTE

Here we have a fine white wine, lemon-yellow in colour, with flashes of greenish gold, and star bright. On the nose it delivers complex aromas, where the fruit notes, some of which are citric and tropical, combine with notes of ripe fruit, notably mango, kiwi fruit and pineapple over a backdrop of bread and brioche notes. On the palate it is rounded, well structured and has balanced acidity.

FOOD PAIRINGS, SERVICE AND STORAGE.

Ideal with seafood dishes, salads and rice.
Serve well chilled at around 6 – 8oC.



ANALYSIS

Bottling date: December 2022
Alcohol: 13%
Total acidity: 8.1 g/l
expressed in tartaric
pH: 3.38
Residual sugar: <0.5 g/l
Calories (100ml): 75 kcal

