

B O D E G A S V I O N T A



YOU&ME

Albariño - D.O. Rías Baixas

WINEMAKING

Albariño grapes from the Val do Salnés sub-zone. Principally from young vines. Hand harvested and collected in 16kg capacity boxes. The base wines used to make this wine are entirely from the free run juice. By this means we showcase the aromatic richness of this Albariño. Fermentation is carried out at a controlled temperature of 14°C to retain and increase all the varietal notes.

PRODUCTION DATA

Alcohol: 13,20% vol.

Total acidity: 6,6 g/l (expressed in tartaric) or 4,3 g/l (in sulphuric)

pH: 3,30

Closure: screw cap

TASTING

A pale yellow wine with gold-green flashes. Star bright.

On the nose it shows its great aromatic potential. There are fruity notes, floral white petal notes, and tropical notes, such as pineapple and kiwi. On the palate the acidity reinforces its freshness and liveliness and at the same time the fruit and tropical notes linger on the palate.

A bright, lively wine, well structured and with a good balance on the palate.

Its aftertaste is short although aromatic and slightly bitter, characteristics of the variety.

Easy and enjoyable to taste. Ideal wine for consumption by the glass.