

Albariño Valdamor Barrica - vintage 09

Elaboration: 100% Albariño grape aged in new French oak and semi new French oak, between 6 and Nine months. The idea is to empower the characteristics Of the Albariño grape, and balance the natural acidity. After finishing the whole process the wine is kept at the winery for six month before to release it in the market.

Tasting notes:

Colour:

Straw yellow coloured. It's Bright with subtle golden tinge.

Nose:

Complex on the nose, ripen fruits aromas and soft creamy notes.

Palate:

It is a round white wine with subtle oaky hints, which empower the characteristic of the Albariño grape. Well balance and lingering finish.

Evolution: Vadamor Barrica is a wine to lay down. Their evolution in the bottle is great; maintains all the personnel characteristic of the wine during the next for years after bottling.

Service: It is recommended to serve between 9° C and 12° C of temperature.

