

Albariño Valdamor vintage selection 09

Elaboration: Selection of grapes from vineyards of the Salnés Valley located south facing.
The must was kept on their fine lees for one year and a half in stainless still deposits. After fermentation, clarified and bottled, the wine stayed for 3 months laid down at the winery.

Tasting Notes:

Colour:

Straw yellow coloured with green tinge. Very clean, with an attractive bright colour.

Nose:

Fruity and fresh, floral notes with an apple and ripen fruit hints coming trough.

Palate:

A rich and fleshy Albariño wine. Velvety, and well balance with a lingering finish.

Evolution: Their delicate process of elaboration will let the wine to maintain their initial characteristics through the following years.

Service: It ´s recommended to serve between 10° C and 12° C of temperature.

