

NAMORÍO 2010

COLOUR

Yellow paled colour and golden hints.

ON THE NOUSE

Fresh; elegant aromas of white flowers and pruned fruits.

ON THE MOUTH

Well balanced and fleshy. White floral hints and light aromas that remind of peach. Easy drinking wine.

TECNICAL DETAILS

Origin: D.O. Rías Baixas

Composition: 100% Albariño

Harvest: 3rd - 4th week of September

Vinification: Cold maceration, fermentation in stainless steel tanks with controlled temperature.

Maturing: stainless steel deposits and 1 month laying in the bottle inside the warehouse before releasing in the market.

Alcoholic degree: Alc. 13% vol.

Total acidity: 6,40 gr/l

Residual sugar: dry (2,70 grs/l)

Production: 60.000 bottles

Service: 10 – 12° C

