

Bodegas La Caña

*La Caña Albariño*



Traditional dry farmed viticulture. Practicing organic pergola trained vines, cultivated completely by hand.

Vinification: Hand-harvested and stored in small baskets. The grapes are sorted at the winery and pressed after a 12-hour cold soak, which helps prevent oxidation of the must and allows us to reduce the amount of SO2 used in winemaking. Destemmed and whole cluster pressing in a pneumatic press. Fermented 25% in 500L & 600L puncheons and demi-muids (second use through 12 vintages old), 75% in stainless steel. Sur lie ageing for eight months with bi-weekly battonage in both barrel and tank.

Aging: Sur lie ageing in the fermentation vessel for 4.5 months with bi-weekly battonage in both barrel and tank.

Grape varieties : 100% Albariño

Soil : Acidic sandy alluvial soils that are the result of the decomposition of the granite mother rock.

Tasting notes :

La Caña demonstrates the complexity, intensity, and longevity Albariño can achieve when sourced from old vineyards and using serious winemaking practices.



Practicing Organic

