

Perliñas

Albariño



Vineyard: 15 - 35 year old vineyards planted on the banks of the Mino River. As is traditional in Rias Baixas, these vineyards are all cultivated on traditional pergola that sit 5-6 feet across the ground, promoting air flow and keeping the grapes healthy in this cool and wet climate.

Winemaking: Hand-harvested and stored in small baskets. The grapes are sorted at the winery and pressed after a short cold soak, which prevents oxidation of the must and reduces the amount of SO₂ used at the press. Destemmed and whole cluster pressing in a pneumatic press. Inoculated fermentation with neutral yeast in temperature controlled stainless steel tanks. Six months of aging in stainless steel with battonage. Cold stabilized and lightly filtered.

Grape varieties : 100% Albarino

Altitude : 0-30m ASL

Vineyard age : 15 - 35 year old vineyards

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



Sustainable

