

Perliñas

Albariño

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.

Grape varieties 100% Albariño

Altitude 0-30m ASL

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



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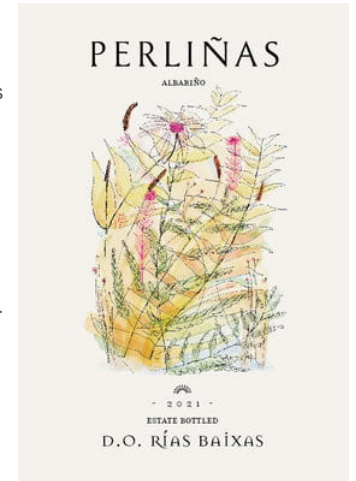
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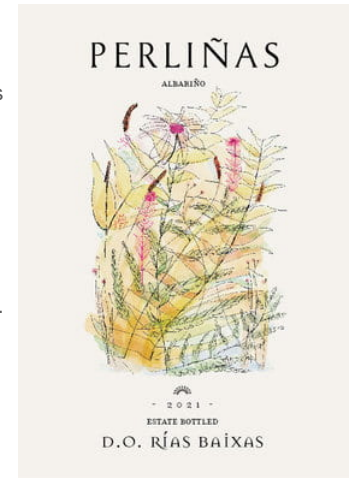
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