

PIEDRA DEL MAR

2017

The Albariño grapes behind Piedra del Mar 2017 were selected from the vineyards located in Goián and harvested on September 11 th and 12th. These grapes were collected after the rainy start to spring followed by a strong drought that led to an advance in flowering and the subsequent growth of the vine. The harvest began ten days earlier than usual, with a perfectly ripe Albariño, concentrated and great taste.

PRODUCING REGION

Rías Baixas - Galicia.

VARIETY

100% Albariño.

VITICULTURE

This wine is made from the Albariño grown in our highest-altitude, less humid, cooler vineyards where there is a greater day-night temperature differential, thus favoring slower ripening, giving us a fresher Albariño of great aromatic intensity, a greater degree of acidity and smoothness on the palate. The grapes are harvested by hand and transported to the winery in crates weighing no more than 18 Kg, thus preventing the grapes from prematurely splitting open.

VINIFICATION

Following 6 hours of cold maceration the traditional low-temperature fermentation takes place in stainless steel vats after adding native yeasts supplied from our own vineyards. The wine is cold stabilized, filtered and then finally bottled.

TASTING NOTES

On the aromatic side, this 2017 vintage stands out for their marked and fresh nuances of tropical fruits, where ripe pineapple and mango predominate, accompanied by delicate citrus aromas of lime and grapefruit together with a light reminder of pear and apple. These aromas are enhanced by the cold maceration. This harvest shines for its strength and balance on the palate. Its fresh acidity, typical of a mature Albariño, is integrated into flavourful, rich friendly, very alive and appetizing character. The aftertaste again brings aromas of tropical fruit, with a very long finish.

WINEMAKER'S COMMENTS

We do not consider necessary to decant this wine. Cellaring/ Ageing potential: . No ageing recommended. Best when served at: 10°C to 12°C.

FOOD MATCHING

Wonderful pairing with shellfish, oysters, clams and crab. Enjoy with spicy Asian cuisine.

HARVEST: September 2017

SUGAR CONTENT AT HARVEST: 214 gr/l average

ALCOHOL: 12,5 % vol

