



TASTING NOTE

NADIGNA RIAS BAIXAS ALBARIÑO 2017

Variety

100 % albariño grape from “Val de O Salnés”

Annual production

8.664 Bottles

Enologists

Cayetano Otero & Patricia Presas

Producer

Carlos Rey Lustres

Appellation of origin

Rias Baixas

Añada

2017

Variety

100% Albariño

Bottled

15/03/2018

Graduation: 13,5%

Acidity: 7,00 G/L

PH: 3,45 N/A

SO2L: 36 ML/L

TASTING

Straw yellow, greenish hue, bright and clean, medium-high intensity, aromatic herbs, balsamic, citrus, mineral and saline. In mouth It's fresh, good acidity, citric, oily, unctuous, long floral notes and citrus and balsamic notes reappear, long, leaving a slight bitter after tasting.

VINIFICATION

The fermentation is controlled in stainless steel for 21 days at 16°C then a malolactic fermentation is made and everything is mixed before carrying its tartaric stabilization by cold at -5°C.

Rias Baixas
DENOMINACION DE ORIGEN

