



— TASTING NOTE —
ANADIGNA RIAS BAIXAS ALBARIÑO
Sobre Lías
2016

Variety

100 % albariño grape from “Val de O Salnés”

Annual production

1.200 Bottles

Enologists

Cayetano Otero & Patricia Presas

Producer

Carlos Rey Lustres

Appellation of origin

Rias Baixas

Añada

2016

Variety

100% Albariño

Bottled

04/08/2017

Graduation: 13,5%

Acidity: 7,20 G/L

PH: 3,38 N/A

SO2L: 29 ML/L

TASTING

Straw yellow, greenish hue, bright and clean, medium intensity, white flowers, apple, ripe citrus, and fine lees In mouth It's fresh, oily, floral, slight toasted, balanced, citrus and mineral and It has a very Salnés profile.

VINIFICATION

The fermentation is controlled in stainless steel for 21 days at 16°C then a malolactic fermentation is made and then the wine is left over its lees for 7 months. Finally its tartaric stabilization is carried out by cold at -5°C.

Rias Baixas
DENOMINACION DE ORIGEN

