



— TASTING NOTE —  
**ANADIGNA RIAS BAIXAS ALBARIÑO**  
**2018**

**Variety**

100 % albariño grape from “Val de O Salnés”

**Annual production**

12.000 Bottles

**Enologists**

Cayetano Otero & Patricia Presas

**Producer**

Carlos Rey Lustres

**Appellation of origin**

Rias Baixas

**Añada**

2018

**Variety**

100% Albariño

**Bottled**

05/2019

**Graduation:** 13,5%

**Acidity:** 7,00 G/L

**PH:** 3,25 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

