



Viña Almirante

www.vinaalmirante.com



**Brand:** Maccерato. Viña Almirante.

**Variety:** Albariño (100%).

**Denomination:** Rías Baixas.

**Subzone:** Val do Salnés (Galicia. Spain).

**Vintage:** 2023.

**ABV:** 13°.

**Soil:** sandy loam.

**Winemaker:** Rafael Fraga.

**Winemaking:** grapes selected and picked by hand in vineyards that get the sun very early at the end of the harvest. Must extracted by a distinctive cold maceration process that breaks the skin of the grapes.

**Process:** destemming, cold maceration with the skins for 100% of the grapes. Followed by pneumatic pressing to take special advantage of the free-run must. Static racking by cold decanting. Fermentation in stainless steel vats at 17°C.

**Acidity:** 6.00 g tart/L.

**Reducing sugars:** 1.1 g/L.

**PH (-):** 3.55.

**Tasting notes:**

**Appearance:** pale yellow with greenish glints, giving a clean, bright appearance.

**Bouquet:** intense, full nose with marked varietal character. Aromas recalling plants that merge perfectly with fruity notes, particularly citrus and white stone fruit, as well as hints of lemon verbena and mint.

**Palate:** moderate acidity in the mouth, crisp while maintaining its aromatic complexity. Tasty and salty, with a long finish.

**Packaging:**

Case: 3 / 6 / 12 bot.

Capacity: 0.75 L / Magnum 1.5 L.

International awards for design:

Laus, World Brand Design Society, Graphis Nyc, CA.