



Viña Almirante

www.vinaalmirante.com



Brand: Maccерato. Viña Almirante.

Variety: Albariño (100%).

Denomination: Rías Baixas.

Subzone: Val do Salnés (Galicia. Spain).

Vintage: 2024.

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: 6.5 g tart/L.

Reducing sugars: 1.9 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.