



Viña Almirante



MAR ADENTRO

Brand: Mar adentro. Viña Almirante.

Variety: Godello (100%).

Denomination: Monterrei.

Origin: Ourense (Galicia. Spain).

Vintage: 2023.

ABV: 13°.

Soil: sandy granite.

Winemaker: Álvaro Bueno & Rafael Fraga.

Winemaking: must obtained by direct drawing of grapes pre-selected by hand, of the prestigious Godello variety. Highly distinctive character marked by the confluence of Atlantic and continental climates.

Process: destemming, pneumatic pressing, static racking by cold decanting. Fermentation in stainless steel vats at 17°C.

Acidity: 5.8 g tart/L.

Reducing sugars: 1.1 g/L.

PH (-): 3.50.

Tasting notes:

Appearance: straw yellow in colour with glints of lemon. Bright, clean, transparent and elegant.

Bouquet: passionate nose with floral and citrus notes of orange blossom and lemon. Displays hints of white fruit (apple) and exotic fruit (pineapple, mango and others).

Palate: exhibits a fine combination of flavours. Plenty of crispness, with a smooth, light texture. Balanced acidity. Fruity flavour and excellent tenacity.

Packaging:

Case: 12 bot.

Capacity: 0.75 L.

Cork: Diam 3 or similar.

International awards for design:

Graphis Nyc, Communication Arts.