



Viña Almirante

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Brand: Piñero. 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: must extracted by direct drawing of grapes pre-selected by hand in order to obtain the maximum expression of mineral, vegetable and floral nuances that show off the distinctive character of Atlantic wine.

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

Acidity: 6.8 g tart/L.

Reducing sugars: 1 g/L.

PH (-): 3.68.

Tasting notes:

Appearance: yellow in colour with certain greenish glints. Clean, bright appearance.

Bouquet: broad, intense nose with marked varietal character. The aromas perceptible include certain vegetable tones, blending in perfectly with a variety of fruity notes, particularly citrus and stone fruits, as well as lemon verbena and mint.

Palate: the palate exhibits moderate acidity, a fine balance adding crispness while maintaining its marked complexity.

Packaging:

Case: 3 / 6 / 12 bot.

Capacity: 0.75 L / Magnum 1.5 L.