



Viña Almirante

www.vinaalmirante.com



**Brand:** Vanidade. Viña Almirante.

**Variety:** Albariño (100%).

**Denomination:** Rías Baixas.

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

**Vintage:** 2024.

**ABV:** 13°.

**Soil:** sandy loam.

**Winemaker:** Rafael Fraga.

**Winemaking:** a coupage of musts obtained by direct drawing off, balanced by grapes subjected to a process of cryomaceration. This method adds sumptuousness in the mouth and a notable aromatic complexity. Good balance of acidity and the natural persistence of the albariño grape.

**Process:** destemming, partial cryomaceration, 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 (-):** 3.66.

**Tasting notes:**

**Appearance:** straw yellow in colour with bright, greenish glints.

**Bouquet:** a complex nose with ripe fruit aromas but also vanilla, lavender and lemon verbena.

**Palate:** crisp start, distinguished by its great broadness and fluidity. Keeps up a fragrant sensation, making this a highly seductive wine.

**Packaging:**

Case: 3 / 6 / 12 bot.

Capacity: 0.75 L / Magnum 1.5 L.

Cork: Diam 3 or similar.

International awards for design:  
Pentawards, Graphis Nyc, Best in food.