



Viña Almirante

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Brand: Adegas 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: selected late-harvested grapes, must extracted by a cryomaceration process to give a wine of great aromatic complexity, with prominent notes of ripe fruit, white stone fruit and a persistent, attractive aftertaste.

Process: destemming, cold maceration with the skins, 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 (-): 3.65.

Tasting notes:

Appearance: pale yellow in colour 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.

Cork: Diam 3 or similar.