



Viña Almirante

www.vinaalmirante.com



Brand: Adegas Viña Almirante.

Variety: Caíño Blanco (100%).

Denomination: Rías Baixas.

Subzone: Val do Salnés (Galicia, Spain).

Vintage: 2023.

ABV: 13°.

Soil: sandy loam.

Winemaker: Rafael Fraga.

Winemaking: must obtained by direct drawing through gentle pressings. Grapes from the Capellania de San Juan estate in Portas (Val do Salnés). Identity, strength and expression.

Ageing: 12 months in vat, 3 months in bottle.

Wine with a long evolution and excellent ageing.

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

Acidity: 6.8 g tart/L.

Reducing sugars: 2 g/L.

PH (-): 3.70.

Tasting notes:

Appearance: yellow with greenish glints, dense, voluptuous.

Fase olfativa: complex nose with ripe fruit aromas, intense apricot and peach tones as well as acid, fleshy fruits, but retaining prominent floral tones and natural fragrances.

Palate: dense, enveloping, fragrant, with plenty of breadth in the mouth and a lingering aftertaste. Its crispness and moderate acidity give it a rich tasting process and a long finish.

Packaging:

Case: 3 / 6 bot.

Capacity: 0.75 L.

Cork: Diam 3 or similar.