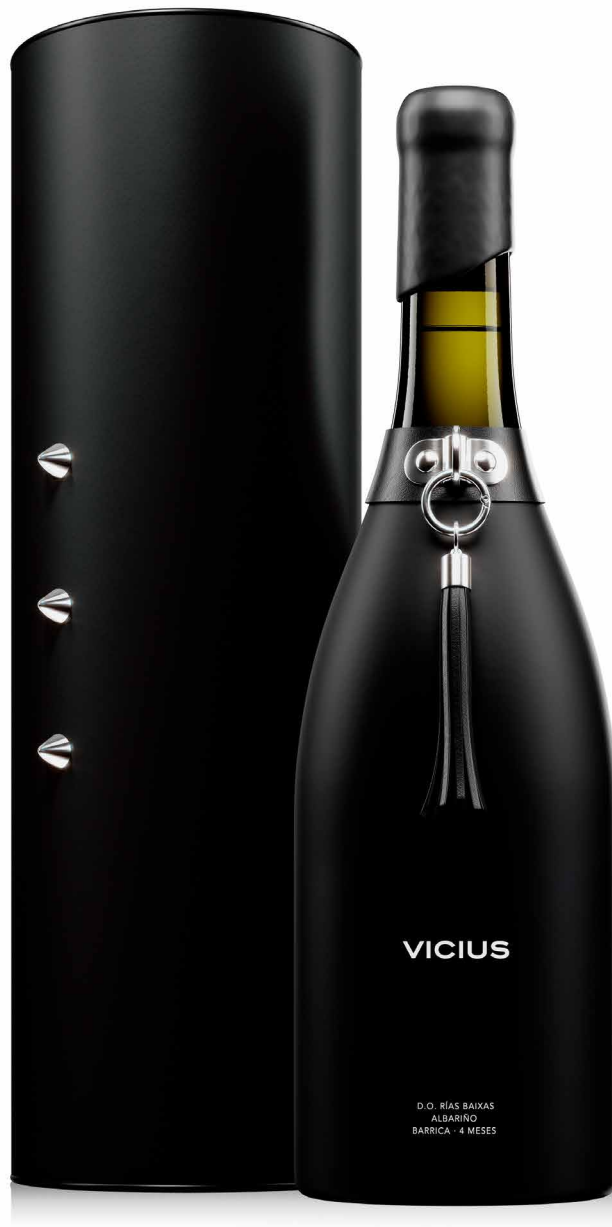




Viña Almirante

www.vinaalmirante.com



Brand: Vicius. Viña Almirante.

Variety: Albariño.

Aging: barrel 4 months.

Denomination: Rías Baixas.

Subzone: Val do Salnés (Galicia).

Strong Atlantic influence with extreme temperatures: abundant rainfall in winter and very hot periods in summer.

Vintage: 2022.

Limited edition: 3.300 bottles.

ABV: 13°.

Soil: sandy loam.

Winemaker: Rafael Fraga.

Winemaking: Made from a selection of free-run juice fermented in new French oak barrels. Aged for 3 months on lees. Battonage daily (twice). Aged for 7 months in stainless steel tanks, perfect blending of wood and fruit.

Acidity: 6.8 g tart/L.

Reducing sugars: 0.8 g/L.

PH (-): 3.70.

Tasting notes:

Appearance: lemon yellow color with golden reflections.

Bouquet: nose with very good aromatic intensity, in which the fruity aromas of the albariño grape are intermingled with the notes provided by the barrel aging (sweet vanilla, soft roasted coffee, coconut).

Palate: in the mouth it is very ample and dense. With an integrated acidity and a long persistence that becomes a long memory.

Packaging:

Case of 4 canisters / bottles.

Capacity: 0.75 L.

Design awards: Best in food.