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TYPE OF WINE:	White
D.O.:	Rías Baixas
GRAPE VARIETIES:	Albariño
AGEING:	6 months on lees
ABV:	13%

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**WINEYARD:** Vines located at the ribeira or riverbanks of the Umia River, between the Ría de Arousa and Ría de Pontevedra, altitudes of between 100 to 300 metres.

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**WINEMAKING:** Long-life natural fermentation in stainless steel deposits to keep all the aromatic potential of the variety.

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**SOIL:** Granitic, sandy and very permeable. Very well-drained soils, without standing water, producing a very fine wine, with balanced acidity and aromas from the variety.

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**CLIMATE:** Atlantic, mild temperatures during the summer allowing a slow and gentle ripening and, the conservation of fruity aromas.

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**COLOUR:** Yellow straw with green glints.

**AROMA:** Ripe citrus fruits, grapefruit, apricot and herbaceous notes.

**TASTE:** On the palate is agile, refreshing acidity and fruity finish lingering by a slight bitterness.

**GASTRONOMY:** Steamed cockles, clams a la marinera (Galician style clams), sea bass a la sal (cooked with a layer of salt), vegetable lasagna, sushi.

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