

CROQUE ALBARIÑO



VINEYARD & PRODUCTION INFO

D.O.: Rías Baixas

Soil composition: granite, sandy loam.

Training method: traditional trellised vines (pergola)

Vines age: 20 to 40 years

Harvest time: mid September



WINEMAKING & AGING

Varietal composition: 100% Albariño

Fermentation

Container: stainless steel tanks

Lenght: 20 days

Temperature: 61 °F

Clarification

Technique: cold at 57 °F

Lenght: 48 hours

Malolactic fermentation: partial



TECHNICAL DATA

Alcohol: 12.5%



FOOD PAIRINGS

Perfect with oysters, shellfish, grilled fish, ceviche, seafood tapas, sushi, fresh salads and goat cheese.



TASTING NOTE

Straw yellow in color, with a slight greenish hue.

Crystal-clear and bright appearance.

Medium-high intensity, with stone fruit aromas such as peach, apricot and melon, alongside white fruit notes such as water pear and apple. Intense retronasal profile.

Fresh and balanced, with good acidity and intense fruit character.

An unctuous entry leads to a very fruity palate, with a creamy background and pleasant lactic and yogurt notes. Persistent, savory and fruity aftertaste.

PRODUCER PROFILE

Estate owned by: Belén Varela

Winemaker: Cayetano Otero & José Luis Mateo

Region: Val do Salnés
(Galicia-Spain)

Adega Villaverde

