

ALBARÍN BLANCO



THE WINE

What makes Pincerna Albarín particularly special, besides its pleasant freshness and remarkable acidity, is its aromatic profile, combining floral aromas such as elderflower and acacia blossom with fruity notes of tropical fruit, passion fruit, mango and pineapple, complemented by citrus nuances of grapefruit and lemon.



WINEMAKING

D.O.: León

Varietal composition: 100% Albarín

Vinification: the Pincerna Blanco is aged on its lees for 2-3 months.



TECHNICAL DATA

Alcohol: 13%

Acidity: 6.12 g/l



FOOD PAIRINGS

Perfect with salads, cheeses, appetizers, fish, pasta and white meats.



TASTING NOTE

Pale yellow in color, clean and bright.

The nose offers a broad range of tropical fruit aromas, including pineapple and mango, with citrus notes and hints of orange blossom.

Soft and persistent on the palate, with a subtle bitterness, a very fresh character and a long finish.

PRODUCER PROFILE

Estate owned by: group of partners

Winemaker: Andrés Martín

Region: Grajal de Campos (León-Spain)

