Pontecabaleiros

ALVINTE

Albariño







Wine making

Selection of Albariño variety grapes in a perfect, excellent state of ripeness. An excellent quality must is made from a thorough pressing, with body and stable. Fermentation of the alcohol takes place in stainless steel vats, at a controlled temperature of 18°C; when fully fermented, all the wines are decanted to separate the dregs, followed by the "coupage" of the various vats. The wine is then stabilized by applying cold, filtered and bottled, after passing through a microbe-free filter process to ensure that the wine is preserved in the bottle in perfect condition.

Wine-tasting

Clear, brilliant wine, with an extremely elegant lemon-yellow colour. An intense aroma on the nose, with persistent quality aromas, reminiscent of green apple and tropical fruits (pineapple). Glyceric finish, lingering on the palate, with a perfect acidity harmonizing with its body, making this a very pleasant wine full of sensations.

Analysis

Alcohol content: Total acidity: Volatile acidity: Reducing sugars: Free sulphur: Total sulphur: Serving temperature: 12.5% by volume 5.8 g/L 0.36 g/L 1,1 g/L 35 mg/L 80 mg/L 10°C/12°C

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Mentions:

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Lots of dried apple, lemon and some pear follow through to a medium body with tight acidity and a crisp finish. Drink now.

Rated: 90/100

James Sucking, 2020

"Pale gold. Highly perfumed scents of Comice pear, jasmine and lime pith are complemented by a salty oyster shell nuance. Juicy, focused and pure, showing strong lift and bite to its fresh, mineraldriven orchard fruit and citrus zest flavors. Closes with repeating floral character, a hint of tarragon and excellent persistence. This is a single-vineyard bottling from a site that features a good proportion of slate".

Rate: 90/100

Vinous by Antonio Galloni. Jan. 2016

