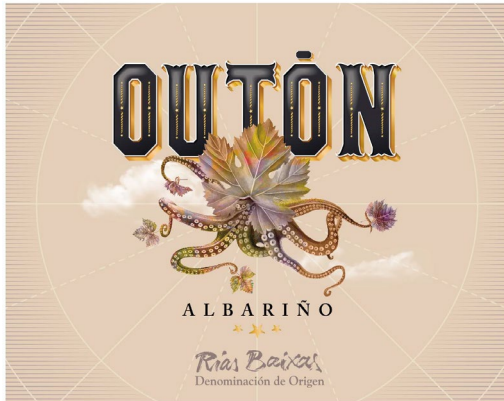


Pontecabaleiros

OUTÓN



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	12,5 % vol.
Total Acidity	5,9 grs./L
Volatil Acidity	0,35 grs./L
Reducing Sugars	1,1 grs./L
Free Sulphur	35 mgs./L
Total Sulphur	80 mgs./L
Serving Temperature	10°C/12°C

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