

Pontecabaleiros

ALBARIÑO VALDOCEA

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

Bright scents of green apple deepen to green olive in this robust wine. There's tension in the mineral finish, with a pleasantly abrasive edge.

Analysis

Alcohol content:	12,5 % vol.
Total acidity:	5,7 grs./L
Volatile acidity:	0,36 grs./L
Reducing sugars:	1,2 grs./L
Free sulphur:	35 mgs./L
Total sulphur:	80 mgs./L
Serving temperature:	9°C/12°C

