



RAICES

PREMIUM

ALBARIÑO

Origin: A grape variety originating from Galicia produced mainly in the Pontevedra region. This is the main variety of the D.O. Rias Baixas with particular prominence in the areas of Salnes, Ribeira Sacra and Ribeiro. It can also be found in northern Portugal. The best locations for it are in the Atlantic microclimate. It needs mild temperatures, abundant rainfall, warm weather and sandy soils. It is usually grown in trellises.

- **Colour:** Yellow-green
- **Date of first crop:** Probably introduced by Cistercian monks from the Rhine in the 12th century. Other theories suggest that it came from Greece via Portugal. However, there are also other possibilities.
- **Area:** 5.800 ha (SP) - 9,100 ha worldwide
- **Maturity:** Early budburst, average maturation, late 2nd crop
- **Yields:** Medium to low productivity
- **Vulnerabilities:** Quite vigorous, not very susceptible to botrytis and fairly resistant to mildew, vulnerable to powdery mildew and dry conditions.
- **General characteristics:** It produces golden yellow wines with greenish highlights. Albariño wines have intense and fruity sophisticated floral aromas ranging from fresh to ripe fruit. They are well balanced with a smooth mouthfeel well supported by a light acids resulting in a very pleasant wine. Fermented and/or aged in casks to add complexity. Its main attributes are its lightness, freshness and low alcohol content. The structure depends mainly on the winemaker's efforts. These wines have a long, pleasant finish.
- **Synonyms:** Abeilleiro, Alvarinho Gallego, Alvariño, Azal Blanco, galeguinho

Notes: Raices Albariño 2018

D.O. Rias Baixas – xx% Alc/Vol.

Pale and not very intense colour with green highlights. Cheeky, upbeat nose with peach, white fruits, a hint of salt and notes of citrus fruits (lime and grapefruit), yeast and white flowers. The palate is fresh with a distinct but controlled acids. Medium length but pleasant finish.

Pairings: Shellfish, mussels and oysters are the obvious choices to pair this wine, as well as fried or meunière fish. Sushi and shellfish (clams, winkles), semi-firm cheeses, poultry and cod in a light sauce will also go well.