

CASTRO DE BALAR

ALBARIÑO



A pale yellow with light green iridescence in color with floral aromas and intensely fruity with citrus touches. The palate is dry, unctuous, balanced and with a slight acidity that makes it very pleasant. Along with a fruity aftertaste, light and persistent.

Color: White

Grapes: 100% Albariño

Age of Vines: 15 years old

Soil: Decomposed granite

Yield: 50 hl/ha

Skin maceration: 7 hours at 6°C

Fermentation: stainless steel 14 days at 6°C

Aging: 4 months on the lees and rest in bottle

Production: 6,600 bottles per year