



BAIXA SIRENA

SUELOS DE GRANITO

Characteristics

Variety: 100% Albariño

Apellation: D.O. Rías Baixas, Valle de Salnes

Viticulture : The vineyards are a puzzle of small plots scattered in the Valle de Salnes, in one of the sub-areas of Rias Baixas. At 1000m the soils are mainly disintegrations of granite surfacing occasionally to the bed rock, with an excellent drainage. Typical galician arbour, traditional pruning between 9-11 buds.

Winemaking: After hand harvesting, cold maceration with skins occurs for several hours. Fermentation by indigenous yeasts in stainless steel tanks, pre-evacuated with CO₂. Once finished, wine is kept for 3 months with lees before a careful stabilization

Tasting note

Pale yellow color; a nose reminding the ocean, salty and mineral, a citric background and a remarkable fruit. An extraordinary freshness in the mouth, vibrant and bright.

Pairing

Perfect for all kind of fish and seafood, even the most intense. Also suitable for appetizers, salads and vegetables.

