

FINCA ARANTEI

ALBARIÑO

Name of the wine:	FINCA ARANTEI Single Vineyard
Type of wine:	Young White aged on the lees
Denomination of Origin:	D.O. Rías Baixas
Grape Varieties:	100% Albariño
Vintage:	2021
Type of bottle:	Burgundy bottle
Cases and bottles:	Cases of 12 bottles 75 cl. Cases of 24 bottles 37,5 cl.
EAN-Code:	8 423253 20230 4

VITICULTURE

Produced from a selection of Albariño grapes from our 86-acre-vineyard “Arantei”, which is the best example of a single vineyard in the region. The vineyard is located in the old river bed, and pebbles are the main feature of this mineral and rich soil. Arantei is also one of the vineyards with the most sun-hours in the Rías Baixas region.

WINEMAKING

The wine is the result of the careful and manual selection of grapes from the Arantai vineyard. 100% of the grapes are macerated before pressing (4 to 6 hours at a controlled temperature of 46-50°F). The fermentation takes place in stainless-steel tanks at controlled temperature using only the indigenous yeasts from the vineyard. Once the fermentation has finished, the wine stays in the tank with its fine lees for 6 months, with regular and continuous stirring-up of the lees during this time.

TASTING NOTES

The wine has bright and clean green golden tones. On the nose it's complex, mineral, fruity and floral with harmonious notes of fresh herbs and citrus. In the mouth it's rich, with abundant fruit and great acidity, rounded with a creamy character coming from its aging on the fine lees. It has a long, persistent and fresh finish.

SOMMELIER RECOMMENDATIONS

Drink with all kinds of seafood and more flavourful fish, as well as fresh cheese, foie-gras, chicken, rice dishes and pasta. Best enjoyed at 12°C.

QUALITY AND FOODSTUFFS CERTIFICATES

British Retail Consortium (B.R.C.)

AGING POTENTIAL

Best enjoyed now and over the next 5 years from vintage (kept in good conditions).



Rías Baixas

