

# TABOEXA 2022

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- **Type of wine:** Young white
  - **Region of production:** Rías Baixas
  - **Year:** 2022
  - **Grape varieties:** Albariño
  - **Bottle type:** Bordelesa      • **Bottle size:** 75cl.
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### *The vineyard*

This wine is made from Albariño grapes, exclusively from our own vineyards, located at the south of the D.O. Rías Baixas in Galicia, in the northwest of Spain. The wine is a blend of grapes from our estates: “Taboexa” (13 ha.), the highest at 300 meters above sea level, with a sandy and granitic soil, quite usual in the region, giving the wine its characteristic freshness.

### *Winemaking*

The 2022 harvest starts in the middle of September. Grapes are collected manually in 20-kilo crates, a strict control takes place at the reception area. 70% of the grapes are macerated for 6 hours at a controlled temperature of 8-10°C and then pressed. The fermentation takes place in stainless-steel tanks at controlled temperature for 2-3 weeks.

### *Tasting notes*

The wine has an intense and clean straw-yellow colour with bright green tones. On the nose it shows aromas of fresh herbs and laurel with fine floral and lemon notes, as well as White stone fruits. In the mouth it is fresh and rich, with citrus notes and a long finish. Perfect with all kinds of seafood and fish, as well as fresh cheese, foie-gras, chicken, rice dishes and pasta. Best enjoyed at 12°C.

