



**A L B A R I Ñ O**

**WINEMAKER COMMENTS**

Albariño was brought to Spain and Portugal by monks in the 12th century. A stunning alternative to our traditional white wines, it's a wonder the grape is only now establishing a foothold in the US. The juice from these grapes was cold fermented in stainless steel tanks and sealed with screw-caps to capture and preserve the intensity of the aromatics.

There is a trend in Spain toward the controlled temperatures used for this wine. The object is to produce zesty, forward fruit and avoid potential stale, oxidized characters. During fermentation this wine was redolent of apricots. That aroma still predominates along with peach, floral and a touch of white grapefruit.

**FOOD PAIRING RECOMMENDATION**

The firmness in the mouth and dry finish make it a great accompaniment to baked goat cheese, Chinese chicken salad, grilled or sautéed fish, calamari, and raw oysters.

**TECHNICAL NOTES**

*Varietal:* 100% Albariño

*Harvest Date:* September 2014

*Wine pH:* 3.14

*Finished Alcohol:* 13.12 %

*Barrel Regime:* Stainless Steel

*Case Production:* 336

