



DEUSA NAI

2020

D.O. RIAS BAIXAS

Outstanding white wine. Expressive and fragrant character borne from a rugged terrain of a harsh and adverse climate.



VARIETADES
100% Albariño

VINEYARD SURFACE
13 ha. with a production just short of 7.000kg/ha. which is slightly below average for the area

PREMIUM WINE OENOLOGISTS
Fernando Costa

VINEYARD-YIELDS

Small parcels of selected vineyards in the sub-areas of O Rosal and O Salnés, planted below 200 m altitude, very close to the coast and on hills overlooking the Atlantic Ocean. The terrain is hilly and smooth. Yields 50 HL/ha.

SOIL

Slightly acidic, granite origin with a sandy texture, which favours perfect drainage.

DOMINANT CLIMATE

The climate is influenced by the Atlantic, with mild temperatures and abundant rainfall of around 1,500 mm per year, nevertheless there is a significant drop in rainfall during the summer. This rain combined with the plantations on sandy soil causes controlled water stress, achieving complete ripening of the fruit.

VINTAGE-CLIMATIC CONDITIONS

After a mild winter and habitual rainfall until mid-May, the weather for the 2020 harvest was conditioned by a dry period from mid-May to mid-August. The below average rainfall pattern ensured excellent sanitary conditions throughout the vegetative season. A series of storms during mid-August provided the necessary moisture to correct the water stress and encourage full ripening without compromising the sanitary quality of the fruit.

HARVEST

100% manual harvest in 20 kg boxes.

VINIFICATION

Temperature-controlled alcoholic fermentation at 16-18°C followed by maturation on its natural lees in stainless steel tanks for 5 months. Subsequently the wine is filtered and bottled.

TOTAL TIME IN BARREL

No ageing in barrel.

AGEING IN BOTTLE

Normally about 3 months in the bottle before its release date. However, it can easily withstand another year in bottle due to its excellent vivacity.

TASTING NOTES

Brilliant bright straw yellow colour. Citrus bouquet with deep, complex mineral notes. Luscious on the palate with a mellow and pleasant acidity. Refreshing and long lasting fruity finish.

Serve at 8-10°C. Alcohol content: 12.5%.

RELEASE DATE

July 2021