



Marqués de Cáceres

DEUSA NAI

Great white wine. Expressive and aromatic character, fruit of a rugged land with a harsh and adverse climate.

GRAPE VARIETIES

100% Albariño



2021

D.O. Rias Baixas



OENOLOGISTS

Fernando Costa

VINEYARDS & YIELDS

Small plots of selected vines 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 undulating and gentle. Yield 50 HL/ha.

VINEYARDS SURFACE

13 hectares with yields below the usual average for the area in the area.

SOILS

Of granitic origin, slightly acidic and with a sandy texture, which favours perfect drainage.

PREVAIL WEATHER

The area is influenced by an Atlantic climate, with mild average temperatures and a high rainfall regime of around 1,500 mm per year, but with a significant drop in rainfall during the summer. This rainfall combined with the cultivation on sandy soil causes controlled water stress, which is necessary to achieve full ripening of the fruit.



HARVESTING

Totalmente manual, en cajas de 20 kg.

VINIFICATION

Alcoholic fermentation at a controlled temperature of 16-18°C followed by maturation on its natural lees in stainless steel tanks for 5 months. Subsequently, it is filtered and bottled.

AGEING IN BOTTLE

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

LAUNCH MARKET

July 2022

NOTAS DE CATA



Lively, bright straw colour. Citrus nose with touches of grapefruit and lemon set against a subtle base of iodine, reminiscent of the proximity of the Atlantic Ocean. Vivid on the nose, with well-balanced freshness as well as a charming vibrancy on the palate.

Serve at 8-10°C.

Alcohol content: 12,5 %.

Wine suitable for vegans

