

Albariño Deusa Nai

GREAT WHITE WINE. EXPRESSIVE AND AROMATIC CHARACTER, FRUIT OF A RUGGED LAND WITH A HARSH AND ADVERSE CLIMATE

2023

D.O.
RÍAS BAIXAS

GRAPE VARIETIES

Albariño.

PREVAILING CLIMATE

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.

SOILS

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

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. Yields of 50 HL/ha.

HARVESTING

Completely handpicked, in 20 kg boxes.



WINEMAKERS

Fernando Costa & Alberto Anguiano.

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.

TOTAL TIME IN BARREL

No barrel ageing.

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.

Tasting notes

Live pale straw colour.

Citrus bouquet with hints of grapefruit and lime that refresh the palate. These lively flavours linger on a subtle herbal and leafy undertone suggestive of bay leaves, resulting in a delicate wine.

Its freshness and gentle acidity flow on the palate leaving a long and enveloping aftertaste.

Serve at: 6-8° C.

Alcohol content: 12,5% Vol.