

ANGEL SEQUEIROS FOU DRE, 2022

A glimpse into the past. Without complexes

Terroir QUINTA A GAVIÑEIRA	Variety 100% Albariño	Total Acidity (tartaric acid) 6.5 g/L
Appellation (D.O.) Rias Baixas (Galicia)	Harvest Sept. 2022	Volatile Acidity (acetic acid) 0.38 g/L
Sub-zone Condado do Tea	Bottling Nov. 2025	Residual Sugars 1.2 g/L
Soil Fine layer of clayey sand over weathered granite substrate	Production 1,300 Bottles	pH 3.2
Vineyard 7.4 Ha. 30 years old		Alcohol Content 14 %Vol.
Location In close proximity to the Miño River		

WINEMAKING

In the Vineyard

- No chemical fertilizers.
- No herbicides.
- No tilling (undisturbed soil).
- Clonal selection.
- Pruning and green harvesting.
- Careful manual harvest with cluster selection.

In the Winery

- Natural acidity and sugars.
- Minimal intervention.
- Cold fermentation in stainless steel tanks.
- Aged sur lie in French oak foudres for 12 months, after racking to remove gross lees.
- Weekly batonnage (lees stirring) for six months.
- No malolactic fermentation.
- Six months of bottle aging before release.

TASTING NOTES

Appearance

Straw yellow with golden hues.

Nose

Good intensity with notes of white flowers, balsamic, and citrus. Slightly smoky and mineral undertones, with beautifully integrated wood.

Palate

Well-balanced and fresh with great structure; unctuous, featuring fruit sensations of citrus and stone fruits. Persistent finish.

PAIRING

Suitable for all types of cuisine.

