

ANGEL SEQUEIROS LIAS, 2021 The soul of the Albariño grape

Terroir QUINTA A GAVIÑEIRA	Variety 100% Albariño	Total Acidity (tartaric acid) 6.7 g/L
Appellation (D.O.) Rias Baixas (Galicia)	Harvest Sept. 2018	Volatile Acidity (acetic acid) 0.4 g/L
Sub-zone Condado do Tea	Bottling Sept. 2023	Residual Sugars 1.1 g/L
Soil Fine layer of clayey sand over weathered granite substrate	Production 2600 Botellas	pH 3.3
Vineyard 7.4 Ha. 30 years old		Alcohol Content 13 %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 on fine lees for one year.
- Weekly batonnage (lees stirring) for six months.
- Unoaked (No wood aging).
- No malolactic fermentation.
- Six months of bottle aging before release.

TASTING NOTES

Appearance

Straw yellow.

Nose

White flowers, balsamic notes, and stone fruits.
Mineral undertones with a subtle hint of bakery (brioche).

Palate

Fresh, unctuous, well-structured, and round.
Recurring fruit sensations of citrus and stone fruits.
Long and persistent finish.

MARIDAJE

Vegetables, fish and shellfish, white meats
(poultry, rabbit...).

