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Type of wine	Single Varietal white
D. O.	Rias Baixas (Ulla Subarea)
Location	Camanzo. Vila de Cruces. Pontevedra. Galicia. Spain
Variety	100% Albariño (10 - 20 years old vines)
Vineyard	7 ha in Fornotilleiro lands / Southwest Exposure/ Soil (clay, granitic rock, rich in iron and quartz)
Vintage 2017	Rainy and mild Spring. Rainy and cold Summer. Late maturing. End of the harvest: 15th October.
Alcoholic Content	13% vol.
Aging Process	Stainless steel
Type of bottle	Bordelaise 75cl
Elaboration	Manual selection of grapes during the harvest. Destemmed. Cold settling (8h at 8°C). Pressed 2atm. Controlled fermentation in stainless steel tanks.
Production	40.000 bottles

Colour	Lemon yellow with greenish hints, clean and brilliant.
Scent	Intense and complex reminds to white fruit (apple, grapefruit), floral scent (jasmine) Nice hints to fresh herbs.
Taste	Well structured, tasty, oily, with fruit volume, fresh well balanced and persistent.

“ There are different ways of writing the same story.

Ours will leave you SiNPaLaBRAS (speechless) ”

AdegAs CAstRo BRey