

Sin Palabras 2023



Type of wine: Still white wine

Strength: 13%

Grape varieties: Albariño 100%

Appellation: Rias Baixas

Age of vines: Over 50 years

Harvesting: Hand harvested

Vinification process: In the vineyard "green pruning" and "lowering of clusters" is done to improve ventilation and ripening of the clusters, and a selection of grapes is also made in pre-harvest. The Albariño grapes from the oldest vines are harvested by hand and vinified within 6 hours after harvesting. The grapes are de-stemmed and passed to the cryomacerator, where they are kept for 8 hours at a temperature of 8 degrees Celsius. It undergoes a soft pressing obtaining a low must yield, and from there it goes to stainless steel vats with controlled temperature, where it ferments slowly with selected yeasts. It is then bottled.

Tasting notes: View: Bright greenish yellow. Nose: Aromas of flowers and wild herbs. Palate: Fresh, friendly acidity, balanced, fruity and very tasty.

Comments: Stays on the lees for 6 months

Presentation: 75 cl bottle.

Serving temperature: 6 - 8 degrees Celsius

Food Pairings: Seafood, rice and fish.