

2AMIGOS

ALBARIÑO

RIAS BAIXAS

DENOMINACIÓN DE ORIGEN

VISUAL PHASE

Lemon yellow in appearance, very clean with brilliant flashes of green.

ON THE NOSE

Elegant on the nose with fresh hints of fruit and floral tones which characterizes and defines its personality accompanied by a very complex citric minerality.

TASTING PHASE

On the nose it is well balanced with an integrated acidity. Syrupy and glyceric with a harmonious and prolonged retro nasal finish.

CHEMICAL ANALYSIS

- TOTAL ACIDITY: 6.1 g/l
- VOLATILE ACIDITY: 0.40 g/l
- RESIDUAL SUGAR: <3.5 g/l

 Vegetarian & Vegan friendly

TECHNICAL DATA

D.O.: Rias Baixas
TYPE OF WINE: White
GRAPE VARIETY: 100% Albariño
PRODUCTION: 600 Liters per Hectare
FERMENTATION:
Temperature controlled
Stainless Steel Vats.
AGING: None
GASTRONOMY:
Seafood, fish, white eats, rice dishes,
fresh cheeses, Asian dishes and Sushi.
CONTAINS SULPHITES
SERVING TEMPERATURE: 8-10° Centigrade
ALCOHOL CONTENT: 13% vol

