



VARIETALS

Albarino (Alvarinho)

FEATURES

Bottle, Cork

ABV

12.2%

AVAILABLE SIZES (L)

0.750



Aquitania

Albarino 'Aquitania'

SPAIN, RIAS BAIXAS

 WHITE

WINERY OVERVIEW

Aquitania is the dream of business man, M. Aquin, who was born in a small village close to the winery. After developing other companies, M. Aquin decided to purchase vineyards in the heart of Rias Baixas and founded a winery in the town of Salnés for making wines from the traditional Albariño grape. For this project, he built an impressive and modern yet practical facility designed to make quality wine while respecting the essence of the grapes and avoiding chemical treatments. The vineyards are located no further than 8km from the winery in the subzone of the Salnés Valley and municipality of Cambados. This area is considered the capital of the Albariño grape par excellence. He purchased vineyards in scattered plots around the winery; some close to the sea and others more than 100 years in age. All of the plots are planted on granitic soils using the traditional arbour on 6ft granite poles. With this method, plants receive sufficient aeration from the often wet soil.

The winemaker, Jose Manuel Amigo, is well known for his experience in the region and is considered one of the top experts of the Albariño grape. He has been working as technical director for some of the most popular Albariño wineries and continues to consult for several companies.

VINEYARD

Made with Albariño grapes planted over twenty-five years ago which are manually harvested.

VINIFICATION

After going through the selection table and the destemmer, the grapes are cooled in the tubular exchanger, lying from twelve to twenty four hours in the macerators. During this time the juice is in contact with the grape skins. It is then drained and the must is racked cold, removing the thick elements.

Subsequently, the must temperature is increased to start fermentation with a preselected vat. Once the fermentation is concluded, the wine is kept on the fine lees for two months. During this time, it is racked daily.

The wine decants for a while and then it is filtered before the cold stabilization within isothermal vats. After ten days the wine pass through a microfiltration cartridge and is bottled. Total acidity: 6.8 g/l

pH: 3.2

RS: 2.1 g/l

SO 2 Total: 115mg/l

TASTING NOTES

Bright golden yellow white wine. The nose is harmonious and subtle between ripe fruit and vanilla notes. It is perfectly assembled, in the mouth it is a long drink with entry to berries and ripe fruits, grapefruit, acid apple, fleshy marked by floral aromas that envelop the mouth giving a spice of flowers (orange blossom, honeysuckle) in combination with the primary aromas of the grape itself creating a perfect balance, fresh, persistent and elegant.

