

**WINEMAKER**

Sergio Millan

FARMING

Sustainable

VARIETALS

Albarino (Alvarinho)

FEATURES

Bottle, Cork

AVAILABLE SIZES (L)

0.750



Chan de Rosas Albariño 'Clásico'

SPAIN, RIAS BAIXAS



WHITE

WINERY OVERVIEW

Winemaker Sergio Millan crafts classic, hand-harvested albarino from 20-40 year old vines located near the Arousa inlet in Rias Biaxas. The shallow, well-drained soils from granite rock erosion gives acid to the sandy soils. The granite trellising is traditional and allows for airflow to mitigate humidity. The vineyard location, along with soil composition, give depth and salinity to these wines.

Part of the [La Luz](#) portfolio

VINIFICATION

100% destemmed and cold macerated for 12 hours. Native fermentation, 100% stainless steel. Partial malolactic fermentation and weekly batonnage of the lees to keep them suspended, giving the wine texture and aromatic complexity. Nothing is added to the wine except SO2.

TASTING NOTES

Golden Straw in color, a touch of green apple on the nose. Sweet citrus, quince and white flowers are chopped up by the fresh and persistent acidity, the lees giving way to a softness on the palate. I dare you to try and not like this wine. Very drinkable, luscious and mouthwatering Albariño.

