



Chan de Rosas

2022 'Clásico'

Region: Cambados

Soil: Sand, Granite

Elevation: 50m

Vinifera: 100% Albariño

Winemaker:

Sergio Millan

Vineyard 20-40 years old vines located near the Arousa inlet in Rias Baixas. The shallow, well-drained soils from granite rock erosion, giving 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.

Production

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.

Vintage

2022 – Even for Galicia, 2022 was rainy. And hot. There were many more days than usual that exceeded 95 degrees Fahrenheit. Towards the end of the cycle, Rías Baixas received more rainfall that would usually cause rot and mildew, but this year helped cool off the grapes and slow down maturity.

Wine

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.