VIÑABADE ALBARIÑO 2017. VIÑABADE. RIAS BAIXAS.

WINERY: Viñabade

AREA: Salñes

VARIETAL: 100% Albariño. 30+ year old vines. Hand harvested into 40lb boxes.

VINIFICATION: Grapes are processed within 2 hours of harvest. Entire process carried out in inert atmosphere to prevent oxidation. De-stemming, maceration, pressing, decanting and fermentation done in stainless steel. Temperature controlled fermentation from 59-64 degrees F for 15 days.

TASTING NOTES: A clean, bright wine. Golden yellow with greenish tint. Floral nose with notes of apple, apricot and peach. Fresh palate with a balanced acidity, structure and body. Pairs well with seafood, spicy dishes, and a variety of cheeses.

Located in the heart of the Salnes Valley, Viñabade was founded by Manuel Vazquez 50 years ago. The second generation of the family, Myriam and Manuel Vazquez, now run the winery. They select the best grapes from their Estate to produce the ultimate expression of each wine's character and personality.

The name "Viñabade" means "Abbot's Vineyard" in the Galician language, a reference to the Cluny monks who are believed to have brought Albariño to the area from Burgundy in the 12th or 13th century. The granitic soil and Atlantic climate provide perfect growing conditions for Albariño, producing clean, bright wines with excellent minerality.

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