



María Sanzo

Region	D.O. Rias Baixas
Varieties	100% Albariño

VINEYARD: The vines are 35 years old. The soil is limestone and granitic. The vineyard is around a hill intermixed with an eucalypt forest. The climate is Atlantic-continental with a great **influence** of the only a few kilometer far **Atlantic ocean**.



PRODUCTION: Cold maceration of the grapes into tank at 9°C for 12 hours. Fermented in stain steel tanks at 16°C for 30 days to preserve the aromas of the wine. **Batonage with it lees for 3 months. In this way the wine gets a greater aromatic strength and more body.**

ANALYSIS	
Alcohol	13 %
Acidity	6,3 g/l
Sugar	4,4 g/l

TASTING

Nice pale yellow color, aromas of white fruits coming through. This wine is improving in bottles for the next 3 years.



PAIRING: Seafood and fish

