

# Las

Rias Baixas  
DENOMINACIÓN DE ORIGEN



In order to make this wine we start from a selection of ALBARIÑO grapes that come from vines which have an average age of 35 years and produce 7.300 kilos per hectare. Their soils are excellent for the growth of this grape variety.

The grape arrives at a sorting table, then it is destemmed and it goes through a tubular exchanger at a temperature of 5°C.

The cold paste goes through two rotary macerators where an eight hour pre-fermentation maceration takes place.

Once the maceration process has finished, the free-run juice is liberated without pressing the wine. Then it is statically desludged for 36 hours at a temperature of 10°C. After that, the clean must is transferred to a new stainless steel tank and the fermentation process takes place at 14°C during the next twenty days. Once the fermentation process has ended, the gross lees are removed and then proceed with an aging process with lees for five months with weekly batonnage.

## Tasting sheet

- A pretty yellow with green iridescent wine.
- It has intense aromas such as fresh cut grass, white flowers and aniseed; grapefruit, dessert pear and tropical fruit.
- Fresh on the palate with a very smooth carbonic. It has sweeping fruity fatty flavours.

Optimal serving temperature between 7 and 9 °C.



**BODEGAS EL INICIO**

INVESTIGACIÓN & ENOTURISMO