

Chan de Rosas Cuvée Especial Albariño 2019

100% Albariño

Rías Baixas D.O
Alcohol: 13%

Profile

The experience acquired in the knowledge of the area and the Albariña grape, led Marcos Lojo to the selection of 12 vine growers from the Salnés Valley with vineyards located on farms privileged by the quality of the Albariña grape they produce. They are farms with vineyards planted in some cases more than 70 years ago. The best conditions to really show what the albariño has in and out it.

Terroir

The Rías Baixas Designation of Origin is fully integrated into the great Atlantic region. The wines of the Denomination are, therefore, Atlantic wines. In Winter, the Atlantic storms, with their warm fronts, often tropical air, bring heavy rainfall and are the determinants of mild and even warm temperatures, with very little marked day-night differences. Spring is early and rainy. The Azores anticyclone settles over the western Atlantic in early Summer, preventing the passage of disturbances. Rainfall is infrequent and not abundant and temperatures remain mild thanks to the fresh air.

Harvest & Winemaking

Harvest: 100% hand harvested

Winemaking: 85% of the wine ages at a minimum of 6 months in stainless Steel tanks, and 15% of the wine ages at a minimum of 6 months in new French oak barrels with 400L capacity. A weekly bâtonnage stirring is done to to maintain the suspension of the lees during aging in the tanks and in the barrels.

Tasting notes

Peach | Apricot | Citrus | Vanilla | Honey | Spices

Tips

Serving Temperature: 7° - 10°C

Decanting: None

Food pairing: Grilled Fish - Seafood - Rice - Tartare of bluefin tuna

When to drink: between now and 2030

