# **PEITAN 2021**

**ORIGIN**: Peitán is made respecting the varietal aromas and the freshness of the grapes. Its character is the result of a direct pressing of selected grapes in their optimum point of maturation. These grapes are grown on small vineyards that are taken care of all year round.

## BODEGAVIÑANORA

TOTAL PRODUCTION: 16,500 bottles.

#### **VINTAGE: 2021**

**CHARACTERISTICS OF THE VINTAGE:** This vintage produced a very good grape due to the good climatic conditions. The climate was marked by a warm winter and milder spring than in the previous cycle. In terms of tasting, the influence of the climate on the young vineyards, from which Peitan is made, provided a varietal wine that is very aromatic and fruity on the nose and palate. We firstly come across the typical aromas of Albariño as well as citric notes.

#### WINEMAKING

VARIETY: 100% Albariño.

AGEING: No ageing involved.

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#### **VINEYARDS:**

AVERAGE AGE: between 10 and 20 years.

**SOIL**: Alluvial soils over granite rock.

**CLIMATE:** An Atlantic type climate predominates, and because of the considerable rainfall (1400 - 2000 mm) and humidity, the vines are trellis-trained over granite posts with the aim of increasing their sun exposure and protecting them from fungal diseases.

### TASTING NOTE:

Straw yellow colour with green shades. It is a very aromatic wine where the notes of citric fruits, such as tangerine, stand out, as well as varietal and ripe notes, such as apricot. It has a floral bottom note with hints of bay. On the palate, it is a very fresh, varietal and persistent wine.

#### PAIRING:

It pairs well with aperitifs, fish, Japanese cuisine, sushi, sashimi, octopus and seafood.

#### **TECHNICAL INFORMATION:**

ALCOHOL CONTENT: 13% Vol.

**TOTAL ACIDITY**: 6 g/L (tartaric)

**RESIDUAL SUGAR: 2.3 g/L** 

**VIÑA NORA was born in 2002** and it is perched on a natural terrace looking out on River Miño. Bodegas Viña Nora is located in the municipality of As Neves, within the winegrowing region of Condado do Tea, bordering Portugal. This location helps extract more of the Albariño variety's potential as well as capture the maximum expression of the land and its landscape in the wine.



BODEGA Viña Nora D.O. Rías Baixas VINTAGE 2021 VARIETY Albariño AGEING No ageing