



ÁLVARO DOMEQ S.L.

Winemaker: Ana Real

HACIENDA MONTECORTO - RIAS BAIXAS | 2022

A selection by Álvaro Domecq of the best wine regions in Spain.

100% ALBARIÑO

Technical data



D.O.C.a.: Rías Baixas

Alcohol: 13,5% vol.

Acidity: 6,6 g/l (tartaric acid)

Residual sugar: 1,5 g/l

pH: 3,10

Winemaking



Wine ageing: Aging 4 months on its lees in stainless steel tanks. 10% of the total volume is aged in second passes French oak barrels.

Process: Wine made from grapes selected from our own vineyard, harvested at optimum ripeness, fermented at controlled temperature in stainless steel. After alcoholic fermentation, the wine is aged on lees for 4 months by battonage. 10% of the production destined for this wine is fermented in French oak barrels, which gives greater complexity to the overall volume of the wine.

Tasting notes



The wine is straw yellow in color with greenish hues, clean and bright. It has a delicate nose, highlighting the fruity aromas of apple, ripe citrus and stone fruit such as apricot, on a floral background of jasmine and orange blossom. On the palate it is fresh, with a fantastic structure and creamy evolution, with a very pleasant long finish.

Vineyard



Soils: Soil compositions are varied. In general, they are sandy or sandy loam with a greater or lesser amount of pebbles, all on a granitic bedrock of different depths.

Attitude over sea level: 50-100 meters

Average age: 20-30 years

Climate: Atlantic, with continental influence

