# Astrid Albarino 

Varietal: 100\% Albarino
Appellation: Rias Baixas, Val do Salnes
Soil: Mineral-heavy deposits of granite and schist.

| Alcohol \%: 12.5 | Acidity: gr/Ltr |
| :--- | :--- |
| Residual Sugar: gr/Ltr | ph: |

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Elevation: m


Tasting Notes: Aromatic tropical notes of passion fruit and pineapple mingle with gentle hints of orange blossom and jasmine. Medium bodied and dry, look for fresh apple, nectarine and citrus flavors, tantalizing mineral highlights and zesty acidity to round out the palate.

Winemaking: Situated in the Val do Salnés subregion, the original and oldest subzone of Albariño. The winery and its vineyards are located on a picturesque peninsula that juts out from Spain's Atlantic coast, bordered by the Umia River to the north, and the Ría de Arosa estuary to the south. This is the most distinctive location within the subzone as it essentially starts here and flows inland to the west and up the coast of the Umia. With water on all sides, the vineyards benefit from maritime breezes that lower temperatures in the summer and raise them in the winter. These are relatively damp conditions for viticulture, and to keep mold away, the vines are trained on permanent granite pergolas. These keep the vines high off the ground, maximize air circulation, and promote sun exposure. The vineyards are fertilized traditionally with clam and cockle shells. Vines average over 25 years old and are pruned and cared for on a regular basis. Grapes are hand harvested into small boxes and carefully sorted. A soft pressing takes place before filtering for 24 to 36 hours, followed by cold fermentation at $46^{\circ} \mathrm{F}$ to retain fresh fruit flavors.

Food Pairing: Pair with light chicken dishes, herby salads, all manner of shellfish, fresh and grilled fish, seafood risotto and fish tacos

Accolades
2022: 90 pts Wine Spectator

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