



MARÍA SANZO

VINEYARD

The vines are 35 years old. The soil is limestone and granitic. The vineyard is around a hill intermixed with an eucalypt forest. The climate is Atlantic-continental with a great influence of the only a few kilometer far Atlantic ocean.

WINEMAKING

Cold maceration of the grapes into tank at 9°C for 12 hours. Fermented in stain steel tanks at 16°C for 30 days to preserve the aromas of the wine. Batonage with it lees for 3 months. In this way the wine gets a greater aromatic strength and more body.



DO Rías Baixas



100% Albariño



Fermented in stain steel tanks



13 % alc.



Excellent to seafood and fish

TASTING

Nice pale yellow color, aromas of white fruits coming through. This wine is improving in bottles for the next 3 years.