

CORAL DO MAR

ALBARIÑO

RIAS BAIXAS
DENOMINACIÓN DE ORIXE

VINEYARD

Name: Veiga da Princesa
Soil type: Granite defragmented
Altitude: 150 m. above sea level
Size: 42 acres

TASTING NOTES

Straw yellow with green hues, clear and bright. High-intensity aroma, ripe fruit, pineapple, apple, mango and citrus fruits. Very candid and aromatic.

The attack is smooth and tasty. The mid-palate is long with a great balance between flavors and well-integrated acidity. This wine is fresh and fruity with good structure, very round and offering a long aftertaste.

Coral do Mar 2018, a fruity and pleasant Albariño wine full of nuances.

WINEMAKING

Cold soak / skin contact:	Cold maceration at low temperature
De-stem / Crush / Press:	De-stem immediately, maceration and press.
Yeast:	Native yeasts.
Ferment temperature:	Control at 15 Celsius
Ferment vessel:	Stainless Steel
Ferment length:	15 days
Maceration:	Yes
Malo-lactic:	No

TECHNICAL

% Alcohol	12,5-13
R.S.	3,5-4 g/l
pH	3,20
T.A.	6,20 in tartaric acid
SO2	30/110



Manufactured Product Spec Sheet Distributed By



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