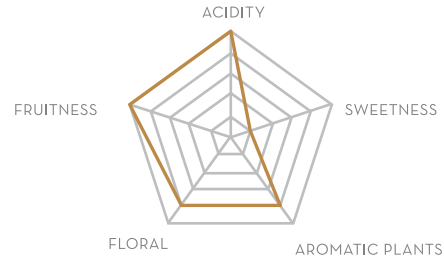


PINCERNA ALBARÍN BLANCO

| | |
|------------------------|----------------------|
| GRAPE VARIETIES | 100% Albarín |
| VINTAGE | 2019 |
| ALCOHOL CONTENT | 13% |
| TOTAL ACIDITY | 6,12 g/l |
| PH | 3,05 |
| LOGISTICS | Boxes of 6 - 750 ml. |
| EAN CODE | 8437021630015 |



VITICULTURE AND ENOLOGY The vineyard from which this wine comes from is located in Gordoncillo, a town well known for its tradition in viticulture. The soils are mostly sandy-clay in composition with some sand and lots of boulders. The altitude is 740 meters, which confers ideal conditions for the generation of aromas. The vineyard is planted in trellis with a planting density of 2200 vines per hectare.

Harvest starts at night to take advantage of the low temperatures, given the importance of aromas in this wine. When grapes arrive at the winery, they are destemmed and slightly pressed, and sent to the stainless steel deposit where they will be cooled even more. The main objective is to avoid any type of oxidation that could eliminate any aromatic compound.

The must is bled by gravity and is transferred to another stainless steel tank so that it decants for 24 hours, always without breaking the cold chain. After 24 hours we end up with a clean must, which is what ferments in stainless steel tanks at a controlled temperature of 14°C.

Once the fermentation is over, the wine is kept for two months with its lees, which are put into suspension on a daily basis.

TASTING NOTES Very attractive greenish yellow colour. In the nose, it reminds us of a tropical and citrus fruit salad with many floral touches. On the palate it feels like we're eating a fruit because of its texture, but we have a feeling it tastes like flowers. It is very fresh, with a very captivating balanced acidity.

PAIRING When we are deciding which wine to drink right before enjoying and aperitif before lunch or dinner, Pincerna Albarín always comes to one's mind. We can say that it pairs perfectly with our thoughts because our mind executes an order: choose a drink, choose Pincerna Albarín. The ideas that perhaps are most suitable are: any appetizer, many kinds of tapas, salads of all kinds, any rice, soft cheeses and fish of any variety. A very lively wine that adapts very well to countless dishes.

TEMPERATURE Recommended consumption temperature 10°C.

VMF PALLET: 28 cases /layer - 140 cases per pallet
EURO PALLET: 21 cases /layer - 105 cases per pallet



WINES WITH CONTENT