



Val Do Sosego

D.O. Rias Baixas

Varieties

100% Albariño.

Type of wine

Young white wine.

Analytical parameters

Alcohol: 12.5%, Acidity: 5.80 g/l, Sugars: 1.1 g/l, Volatile Acidity: 0.36 g/l, Free SO₂: 35 mg/l

Winemaking

Carefully selected Albariño grapes at optimal ripeness. Gentle pressing yields a must of excellent quality, with body and stability. Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature of 18°C. Once fermentation is complete, all wines are racked to separate the lees and the different tanks are blended. The wine is then cold-stabilised, filtered, and bottled, having previously passed through a sterile microfiltration to ensure perfect preservation in bottle.

Tasting note

Clean and bright wine, with an extremely elegant lemon-yellow colour. On the nose it is very intense, showing persistent, high-quality aromas reminiscent of green apple and tropical fruits (pineapple). On the palate it is long, glyceric and persistent, with perfectly balanced acidity in harmony with its body, making this wine very pleasant and full of sensations.

Awards

2000 vintage

- Challenge International du Vin Medalla de Oro
- Vivir el Vino 92pts
- James Susckling Robert 92pts

2018 vintage

- Wine Enthusiast 91pts
- Decanter Medalla de Plata