ALBARIÑO

ANTONIO EL CRUEL

Just a few kilometers away from Santiago, a medieval town and World Heritage Site, we find one of the richest sub-areas for DO Rias Baixas, located in the Ulla Valley. The quality of the soil and weather provide distinguishing notes to the albariña grapevines, which have become the main subject of both the landscape and the local heritage.

A good example of this heritage is the Pazo de Ximonde, a monumental Baroque building where spring, canals, and ponds flow through copses full of native species. Sheltered by its walls and natural beauty we find Bodega Barallobre and our vineyards, which still conserve century-old vines that are witnesses of our great winemaking tradition. This is why we still respect the purity of the artisan work while we create our finest wines.

It is a slow maturing process in which we take care of every detail in order to obtain a highly original albariño wine, up to the task of the best palates and pairings. Its aging can be prolonged by a smooth evolution in bottle that will improve all its nuances.

TASTING NOTES

Appearance: yellow with greenish reflections, clean and bright with steely details.

Nose: intense aroma of stone fruit (apricot, peach). Citrus and floral notes. Complex, long-lasting and penetrating bouquet.

Palate: The palate is long-lasting.Nice fruity entry with a creamy formula. Grassy notes that gives it a freshness feeling.

FOOD PAIRING

Ideal to accompany fish like sea bass or grouper, with fusion cuisine, sea or mountain rice, fideua, feathered game and high-quality cuts of veal.
Perfect to enjoy with seafood, blue fish (even marinated or smoked), and Iberian ham.

WINE EXPERT: José Manuel Martínez Juste
PROTECTED DENOMINATION OF ORIGIN: Rías Baixas.
PRODUCTION AREA: Ribera del Ulla.
VARIETY: 100% Albariño.
GRAPE HARVEST DATE: Last week of September, 2021
DATE OF BOTTLING: Jully, 2022
ALCHOHOL STRENGTH: 12.5% Vol.
TOTAL ACIDITY: 7'5 g/L
VOLATILE ACIDITY : 0'22 g/L
REDUCINC SUGARS: 2'9 g/L
BOTTLES PRODUCED: 3.042 bottled in 75 cl.