

BRAND : DILUVIO

WINE : DILUVIO ALBARIÑO

D.O. : RIAS BAIXAS

Diluvio is our homage to the wet and windy weather that make Galicia the beautiful lush, green land it is. The grapes used are of an extraordinary quality: selected from tiny garden parcels, many of the vines are over 70 years old and are direct plantations, namely not grafted onto root stock (this is not strictly legal due to anti-Phyloxera laws). This unique characteristic endows the wine with an incredible purity, minerality and concentration.

LOCATION

Barro - 15km from Pontevedra, 20 meters above sea level.

CLIMATE

Mild temperatures and abundant rainfall.

SOIL TYPE

Granite soils.

VINES

Albariño.

ELABORATION

It takes 1.3 kgs of grapes to make a bottle of wine, such is the gentle elaboration used to extract juice. The must macerates on skins for a total of 10 hours, at 8°C, during which light remontages are practiced. The next stage is to remove the free run juice slowly, separating it from the skins, and racking it into fermentation tanks. Post fermentation the wine is then racked and left sur lie for a further 20 days. A second racking then leaves the wine on only the finest lees until it is deemed to have reached its optimum point for bottling.

OAK

No oaking.

TASTING NOTE

The wine displays varietal character and is notable for its broadness and balance. Visually, it has a clear and deep straw colour with green flecks. On the nose it is intense and complex with notes of freshness, fruits and white flowers. On the palate it has a soft attack, a good balance between body and acidity, and is rich and persistent. Its optimum serving temperature is between 12 a 14 °C.

ANALYTICAL

- ALCOHOL : 12.5%
- RESIDUAL SUGAR : 2g/l
- TOTAL ACIDITY : 6.75g/l
- PH : 3.2

