

91 WINE & SPIRITS

Year's Best Galicia

Best Buy

90 WINE ENTHUSIAST

maior de mendoza

albariño on lees • vintage 2015



Origin of the grape

The grapes are cultivated in the privately-owned "Coto de Xiabre" (2,3 has.) and "Rectoral de Padrenda" (7,91 has.), vineyards situated in the sub-zone of the Salnes Valley within the "Rías Baixas" Denomination of Origin. The vines are 37 years old.

There is 3 has. Controlled vineyard (1,6 has. are 40 years old and 1,43 has. are 35 years old, and this also lies within the Salnes sub-zone.

Vintage

Pruning took place during the months of December and January. After the flowering in June, superfluous shoots were trimmed. Throughout the summer, the crops were thinned and excessive individual branches were cut. To favour maximum exposure to the sun canopies were trimmed in August. During the ripening period a detailed analysis of plots kept check on the levels of acidity and sugar in the grapes. The harvest took place between September, the 11th and the 28th, finding the optimum level of maturation for each plot. All this works are made by hand.

Elaboration

Grapes were collected in 20 kg boxes; and stored in a refrigerated lorry whilst inside the vineyard and immediately transported to the Wine Cellar where cold pelicular maceration was applied on an average of 10 hours.

Alcoholic fermentation took place over 21 days at a controlled temperature (16°C-18°C).

Maturing on fine lees was carried out for a minimum of three months. Partial malolactic fermentation applied aiming at all times to reach required acidity levels.

Tasting

With a bright straw-colored yellow, this albariño is full of fresh varietal perfumes, like white flowers and fruits like apple, peach, pear or citrics, with a wide range of balsamic reminders and fine toasted nuances. In the mouth is very elegant, wide and silky. It's also fresh, broad and long, with great minerality from its granitic origin. Very juicy and expressive, will have a long life in the bottle.

Recommendations

Storage temperature should not exceed 18° or 20°C and should never be exposed to the sun, avoiding in all cases sudden changes of temperature. Suitable as an accompaniment to hors d'oeuvres, shellfish, fish, rice dishes, white meats and oriental cuisine.

It should be served at a recommended temperature of 10 to 12°C.

Alcoholic content: **12 % by volume**
Total acidity: **6,9 gr/l (in tartaric)**
Residual sugar: **3 gr/l**

Supplied in: **Cases of 6 bottles**

Elaborated and bottled by:

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