

# MAIOR DE MENDOZA

*On Lees - 2017*



## Origin of the grape

Cultivated in privately-owned vineyards located near the Atlantic Ocean in the subzone of the Salnes Valley within the D.O. Rias Baixas.

The vines were planted long before the creation of the D.O. in what was the largest Albariño plantation at the time.

The soils are sandy and granitic. A traditional Pergola system is used with wide corridors for ventilation, and just two vines per post for natural self-regulation.

## The 2017 Vintage

As always sustainable farming is practised. No herbicides, insecticides or environmentally damaging products are used. Everything is done by hand. Pruning took place during the months of December and January (2016/2017). After the flowering in June, surplus shoots were trimmed. Throughout the summer the vines were thinned, and excessive individual branches were pruned. No canopy trimming was carried out this summer due to the dry and sunny conditions. During the ripening period a detailed plot analysis kept a close eye on acidity and sugar levels in the grapes. The harvest took place between September 1st and 13th, when the optimum level of maturity was achieved for each plot.

## Elaboration

Grapes were collected in individual 20 kg boxes; cold pellicular maceration was carried out for an average of 10 hours.

21 days fermentation at controlled temperatures of between 16°C-18°C. Further lees ageing for a minimum of 3 months.

## Tasting

Straw yellow colour with slight greenish hue.

With medium aromatic intensity, floral nuances, white fruits, citrus and eucalyptus notes together with subtle toasted aromas from the lees.

Full and fresh on the palate with good acidity and volume.

## 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.

Perfect with tapas, shellfish, fish, rice dishes, white meats and oriental cuisine.

Serving Temperature: 10 to 12°C.

Alcoholic content: **12,5 % by volume**  
Total acidity: **6,8 gr/l (in tartaric)**  
Residual sugar: **1,8 gr/l**

Supplied in: **Cases of 6 bottles**

## Elaborated and bottled by:

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Bottle capacity:

150 cl. (Magnum)

75 cl.

50 cl.



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