

Taboexa Albariño



Technical Details

- **Appellation:** D.O. Rias Baixas
- **Alcohol:** 12.5% vol
- **Residual sugar:** 0.5 g/L
- **Varieties:** Albariño
- **Serving temperature:** 44 - 53° F

Winemaking

- **Fermentation:** Grapes are hand picked from the two vineyards: Taboexa and Arantei. Cold maceration for 6 hours at 50°F. Lightly pressed to obtain the must. Controlled fermentation in stainless steel tanks at 60.8°F. Blending and filtering before bottling.

Tasting Notes

- **Appearance:** Intense straw yellow with bright sparkles of green, clean and vibrant.
- **Nose:** Aromas of fresh herbs, floral notes and citrus fragrances.
- **Palate:** Flavorful and fresh on the palate. Mouthful of citrus and fruit, with a very balanced long finish.

Pairing

- Pair well with seafood and fish dishes, a variety of poultry, sushi and other rice and dishes and pasta.