



2013 Aurego Albarino



Tasting Notes

Hailing from the banks of the Mino River, this is an elegant wine with citrus and flower blossom aromas that give way to apple, peach and nectarine flavours, straight from the farm stand. This classic Albarino is especially ideal with seafood and spicy entrees.

Background

The cellars of As Laxas date all the way back to 1862 in Arbo (Conado do Tea) on the banks of the River Mino. Approximately 60% of the fruit comes from their own vineyards, although they intend to reduce this figure in the future.

The Grape - Albarino

Consisting of the majority of grapes grown in the Northwest Rias Baixas region of Spain, Albarino is quickly gaining esteem for its playfulness and whimsical nature. Mouth-watering and clean, this wine has a complexity that is nearly impossible to dislike. Incredibly fruit-forward for an Old World wine, Albarino sings the song of relaxed and fulfilling Spanish coastal style.

Vineyards

The vineyards are more than 30-years-old and sit on granitic terraces, facing south, at more than 200m above sea level. Only the very best grapes are selected to ensure high quality is maintained.

Winemaking Notes

Meticulous care is taken in the winemaking process. After gentle pressing, fermentation takes place in stainless steel vats at a controlled temperature of 18°C for 15 days. Once fully fermented, all wines are decanted, filtered and stabilised.

Technical Details

Region: Arbo (Pontevedra) Spain
Variety: 100% Albarino
Alcohol: 12.5%