



# VALDAMOR

The Albariño grape is the true pillar of this wine, expressing the fragrant intensity of the variety, as well as the elegant terroir of the sub-region.

- D. O. Rías Baixas.
- Atlantic Climate.
- 100% Albariño.
- Grape clusters are put into a refrigerated chamber and cooled to a temperature of 5°C. After destemming, the whole berries are macerated at low temperature before pneumatic pressing. Separation of must by static settling. Temperature controlled fermentation. The wine then rests on fine lees for 6 months in stainless steel tanks before being stabilised and bottled.



## COLOUR OF WINE

Attractive, pale yellow colour with greenish tints and a steely rim.

## DOMINANT FLAVORS



CITRUS



GREEN  
APPLE



SALINITY



## PROFILE

FRUIT ●●●●●

BODY ●●●●●

SWEETNESS ●●●●●

ACIDITY ●●●●●

ALCOHOL ●●●●●

OPTIMAL  
CONSUMPTION  
MOMEN



3-4 years

## AROMA

Fresh and intense floral, citric and orchard fruit aromas with notes of minerality and spring water.

## PAIRING



We recommend serving the wine at around 8-10°C



QUINTA COUSELO