



ALBARÍN PARDEVALLES

Made 100% with Albarín Blanco. Mechanical, nocturnal harvesting. Cold maceration for 48 hours. Drawing off, pressing, and static racking of the must for a further 48 hours. Fermentation in 150 hl stainless steel tanks at a temperature of 13 °C.

TASTING PROFILE SHEET: A bright yellow colour with greenish highlights. An aroma of fresh fruits, with vegetable and herbaceous notes standing out, enhancing the overall complexity.

Fresh, acidic, fruity, full-bodied and flavourful and lingering in the mouth. Well balanced.

ALCOHOL CONTENT: 13.50%.

PAIRING: It goes well with fish, pasta, seafood, and lightly-seasoned rice dishes. Serve at a temperature between 8 and 10 °C.

IN THE NEWS

91 Tanzer points.

93 Guía Peñín (Peñin Guide) points.

91 Guía ABC (ABC Guide) points.

PRIZES

Silver Medal at the Decanter World Wine Awards 2011.

Bronze medal at the International Wine Challenge 2011.

91 guía Gourmets 2019 points.