



## 2011 VIONTA ALBARIÑO

### TASTING NOTES

Vionta is in Vilanova de Arousa in the Salnes Valley, the northern most subzone of Rías Baixas. It is also the coolest growing region in the Rías Baixas. We work with very small local growers in the Salnes Valley to pick only the best 100% Albariño grapes for Vionta, delivering exceptional quality every vintage.

#### TASTING NOTES

A fine white wine, pale yellow in color, with hints of gold and green. Star bright. On the nose we find fruit aromas, some of them tropical, with green apple, banana and melon standing out. Initially soft on the palate, with a pleasing acidity, which develops into a harmony of fruit, dominated by peach. Long finish, highly aromatic, a classic characteristic of the Albariño.

#### FOOD PAIRINGS

As always, a perfect aperitif wine, as we have come to expect from Vionta Albariño. It has a brisk and tempting acidity and it pairs very well with cold cracked crab or any grilled white-fleshed fish. Its layers of flavor would also work well with a spicy Thai red curry or a Chinese black bean sauce.

#### WINEMAKING

Only Albariño grapes are harvested. Fermentation is carried out at controlled temperatures to preserve all the floral and tropical properties of the grapes. The combination of yeasts selected by our oenologists serves to heighten the aroma-taste complexity of these extremely delicate wines. Part of the production (60%) is macerated on its lees, a process which enhances the structure of the finished wine. The result is a rounded, balanced wine with an acidity characteristic of Albariño.

#### BLEND

100% Albariño

#### ANALYSIS

Fermentation: Stainless Steel

Alcohol: 13%

Acidity: 6.35 g/l in tartaric, or 4.15 g/l in sulphuric

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