



## 2013 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

This is a great white wine, yellow-hued with a golden-green iridescence and a bright, crystalline appearance. It is fruity on the nose, with a mix of tropical, green apple, banana, kiwi and melon aromas. It is smooth and pleasantly acidic on the palate, giving way to a blend of ripe fruit flavours enhanced by the peach. The maceration on lees provides it with body and structure that give it its strong personality. A wine with a lingering aftertaste, very aromatic and slightly bitter, which is typical of this variety.

#### FOOD PAIRINGS

Ideal with fish and seafood. As this is a wine with great structure, aroma and good acidity, it is also ideal for enjoying special moments with friends.

#### WINEMAKING

Only Albariño grapes were used, predominantly from vineyards over 15 years old. Fermentation was carried out at a controlled temperature to preserve all the floral and tropical nuances. The combination of yeasts selected by our winemakers enhances the exceptional complexity of the aroma and taste of these very delicate wines. In addition, a part of the harvest was macerated on lees (70%), which gives improved structure to the wine. Due to the good level of acidity of the grape, it was decided not to carry out any malolactic fermentation. Therefore we have a well-rounded, balanced wine with the typical acidity of the Albariño grape.

#### BLEND

100% Albariño

#### ANALYSIS

Alcohol strength: 12.8 % Vol.

Acidity: 7.2 g/l in tartaric, or 4.7 g/l in sulphuric

For more information, visit [www.heredadcollection.com](http://www.heredadcollection.com).