

# MAR DE FRADES

ALBARIÑO ATLÁNTICO

ALBARIÑO 2019

VAL DO SALNÉS

D.O. RÍAS BAIXAS

.....

*All the expression of the Albariño grape. A fruity wine with marine reminiscences that seduces us with its elegant freshness*

.....

## VARIETAL

100% Albariño

## THE 2019 HARVEST

High temperatures started from the beginning of autumn and slowed down the fall of the leaf. The beginning of pruning came in November, and the lack of rainfall made 2019 the driest winter since 2012. The vegetative cycle began 15 days in advance. Strong winds and thermal contrasts between day and night caused a scarce flowering; the rainfall only arrived in June, and as a result, we had smaller and less compact bunches. The rains ended with the beginning of maturation, resulting in fresher, more Atlantic wines. The harvest began on September 5th and lasted until the end of the month.

## ELLABORATION

Healthy and fresh grape bunches were transported from the vineyard to the cellar, there they are stored chilled for a few hours until they arrive at the sorting table, where only the chosen grapes, 58% of the total, descend to the Ganymede macerators vats. filled with CO2, they are macerated with their skins for 32 hours to obtain intense and floral musts; another part of the grapes, 21%, are taken directly to the presses, where, in an inert environment, a tropical and saline must is obtained, which is then macerated with the Ganymede method for another 72 hours. The musts ferment slowly with their own yeasts for 3 weeks. After some days the thick lees are removed, and the wine remains for 6 months with a periodical battonage until it is filtered and bottled.

## TASTING

Pale lemon color and lime green reflections. Aromas of orange peel and lychee that are interspersed with white flowers and mineral notes; Balsamic nuances end up marking its freshness and salinity. On the palate, it is powerful, splendid, where volume and harmony are achieved with the balance between the freshness of the fruit and the sea breeze. Elegant and delicate finish.

## SERVICE AND PAIRING

The varietal profile of the harvest as well as its longevity, let Mar de Frades be enjoyed with rice and paellas, and seafood such as oysters or crabs, It is also a good match to pair it with tempuras, gyozas or tatakis.

## THERMOCHROMIC LABEL

The label has a thermosensitive logo so that when the wine is chilled at the right serving temperature, a small boat appears and disappears when it is too warm for consumption.

.....

