

MAR DE FRADES

ALBARIÑO ATLÁNTICO

BRUT NATURE
VAL DO SALNÉS
D.O. RÍAS BAIXAS

.....
*The first sparkling Albariño.
Made with the Champenoise Méthode.*
.....

VARIETAL

100% Albariño

HARVEST

Approximately ten days before the normal date to start harvesting, the clusters of those plots that showed better indexes for the elaboration of a sparkling wine are cut. The grape are harvested by hand and transported to the cellar in small boxes where the clusters are selected by hand.

WINEMAKING

The hand sorting of the grapes at reception and racking to the press machine where a 40% of the must was obtained and carried to the fermentation vats. A slow fermentation at low temperatures carried on for several weeks. Maximum care in the rest of the process: racking, bottling, etc to preserve the richness of aromas and intensity of all the small notes.

SECOND FERMENTATION AND AGEING

The second fermentation at 12-13°C and ageing over the lees took place in the bottle up to the disgorgement.

TASTING

Golden yellow with lemon green hues. On the nose it shows fine, complex and expressive. First it releases bottle ageing notes and a sea water, eucalyptus and white fruit in the background that remind of albariño grape. A toasted bread and almond kernel character pervade. On the mouth it is broad, tasty and fresh. In the aftertaste the typical albariño notes reappear with a pleasant and crispy aftertaste.

SERVICE AND PAIRING

Ideal serving temperature between 8°C and 10°C. (when the blue boat picture appears on the backlabel) A marvellous companion to fish and seafood dishes, such as scallops or oysters.

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.
.....

