

# EL GRILLO CON BOTAS

D.O. RIAS BAIXAS

valei   
Vinos de Galicia 1929



*VARIETY:* 100 % Albariño

#### *PRODUCTION*

*Following an exhaustive process of manual grape harvest, we proceed to the selection of our best grapes, as well as to the destemming, cold soaking, obtaining of flower must at first press, cold static racking and alcoholic fermentation in stainless steel barrels at a controlled temperature between 17°C and 18°C under inert atmosphere. Finally, the wine will be filtered, bottled and will settle in the bottle for at least 30 days before its marketing.*

#### *TASTING NOTE*

*It has a yellow-greenish color with clean and golden tones. High aromatic intensity, fruit bouquet that reminds of apple, peach and pear, also white flowers. Elegant and pleasant on the palate and mouth-filling. Overall balanced and long aftertaste.*

*ALCOHOL CONTENT:* 12,5% Vol.

*TO BE SERVED AT:* 8-10°C

#### *MARRIAGE:*

*Appetizers, fish, rice and white meats. Perfect with Sushi and any other Asian dish.*

#### *LONGEVITY:*

*To be consumed within the 3 years following its harvest.*

#### *STORAGE:*

*Bottles must be kept vertically, without direct light and they must not be subject to sudden changes in the temperature or intense smells.*

