



Sete Cepas

Sete Cepas is available as monovarietal and also as coupage, always with Albariño as its main component as to satisfy the demand of either style.

Its name, Sete Cepas (Seven Vines), refers to the seven siblings of Vázquez Abal. We chose this name as Sete Cepas was the first wine we launched after inheriting the winery from our father.

VARIETY:

- **Monovarietal:** Albariño 100% (RÍAS BAIXAS ALBARIÑO).
- **Coupage:** Albariño (+70%), combined with Loureiro and Treixadura (RÍAS BAIXAS SALNÉS).

DESCRIPTION:

- **Vineyard:** Our own and other controlled vineyards from O Salnés area.
- **Alcohol Content:** 12 % Vol.
- **Vintage:** 2014.
- **Presentation:** Available in boxes of 3, 6 and 12 bottles. Sealed with technical cork.
- **Production:** Controlled fermentation with indigenous yeast in stainless steel tanks and breeding on fine lees for two months.

TASTING NOTES:

- Bright straw, yellow colour with green highlights.
- Atlantic, fresh fruit aromas, of apple and apricot..
- Varietal first feel, with a well integrated acidity and an elegant, mineral and strong aftertaste.
- The coupage variety is enriched by the vegetable notes of the Loureiro and Treixadura grapes.

PAIRINGS:

Its characteristic flavour makes it perfect to enjoy as an aperitif and also with long meals in a large variety of dishes. We recomend it with raw shellfish, fish cooked in any way, rice, vegetables and other mild dishes.