



Carballal

Our flagship wine, a product with intense aromas and flavours obtained thanks to the cultivation in old vines and a four month breeding process in fine lees.

Carballal Albariño was the first wine we produced in our winery, dating back to the 50s when our father bought the first vineyards that now house the oldest and most aromatic vines in the plantation.

DESCRIPTION:

- **Variety:** 100% Albariño from old vines.
- **Vineyard:** Carballal.
- **Alcohol content:** 12,5 % Vol.
- **Vintage:** 2014.
- **Presentation:** Available in boxes of 3, 6 and 12 bottles. Sealed with natural cork.
- **Production:** Fermentation in stainless steel tanks with indigenous yeast and breeding over fine lees for four months.

TASTING NOTES:

- Bright straw-lemon colour.
- Varietal aromas with a floral base and notes of ripe fruit.
- Structured, mature, oily and mineral with an elegant bitterness and a long finish. You can enjoy it on the same production year and up to two more with its full attributes.

MARIDAJE:

This wine's structure makes it ideal to pair it with lunch and dinner, and with a vast variety of dishes, including meat. We recomend it with cooked shellfish or roasted fish, and in general it is great to pair with first and main dishes without changing wine.

