



CHAN DE ROSAS

RIAS
BAIXAS

Albariño

GRAN CUVÉE



Estates

Denomination of Origin: Rias Baixas.
Sub-Area: Valle del Salnés (Cambados/Galicia)
Granatic soil and Atlantic weather.



Variety of grape

100% Albariño grapes.



Winemaking

Harvested by hand in boxes of 15 kg.
After de-stemming, the grapes are cold macerated at 5°C for 12 hours. The alcoholic fermentation is done under controlled temperatures in stainless steel tanks.



Crianza

50% of the wine ages at a minimum of 10 months in stainless steel tanks, and 50% of the wine ages at a minimum of 4 months in new French oak barrels with 400L capacity. A weekly bâtonnage stirring is done to maintain the suspension of the lees during aging in the tanks and in the barrels.



WHITE FLOWERS >



POME FRUIT >



CITRUS >



VANILLA



Colour

Pale yellow with greenish highlights.

Nose

White flowers, critics, white fruit and apple sauce.

Taste

Fresh, persistent and unctuous.



Desde 1886

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