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ALBARIÑO 100 % BARRICA LIMITED EDITION



Brand: Casa Grande Arte y Viña

Grape variety: Albariño 100 %, from a single vineyard

Harvest: 2021

Vine training system: High trellis

Origin of the grapes: Los Horneros Vineyard, Rincón de Carrasco, Canelones Metropolitan Region (10 km from the Rio de la Plata)

Soil: Light-textured loamy-clay soil, deep, permeable, with very good vertical drainage, all of which allows for extensive and deep rooting of the vines.

Climate: Maritime influence, temperate (average temperature: 17 °C)

Harvest: Hand-picked; the time is determined by the physiological and organoleptic ripening of the berries through regular tasting and close to harvest.

Winemaking: Destemming and direct pressing, maceration with skins for two hours. Fermentation in stainless steel tanks at 14-16 °C. The last part ends in French oak barrels of first use, where malolactic fermentation takes place and the wine is aged for four months.

Alcohol: 12.5 % abv

Total acidity: 3.8

pH: 3.4

Residual sugar: 1.3

Tasting notes: Appearance: pale yellow colour with golden and green reflections. Nose: tropical and stone fruits, soft lactic notes, light citrus. Palate: notes of sweet guava and quince, elegant wine, with volume and roundness in the mouth and a medium-long finish.

Serving suggestions: Pears with blue cheese, onion soup, tuna or salmon sashimi, passion fruit cheesecake.

Bottle ageing: Five years in appropriate light, humidity and temperature conditions, from the date of the label.