



[vinoscasagrande.com](http://vinoscasagrande.com)

## ALBARIÑO RESERVE



**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:** Direct pressing of the must. Fermentation in stainless steel tanks at 12-15 °C. 10% of the wine matured for four months on its lees in French oak barrels without toasting and the rest in stainless steel tanks.

**Alcohol:** 12.5 % abv

**Total acidity:** 4.2

**pH:** 3.2

**Residual sugar:** 1.3

**Tasting notes:** Appearance: pale yellow colour, bright and clear, with good fluidity. Nose: aromas of stone and citric fruits. Palate: dry, with vibrant acidity and a certain unctuousness on the palate; long finish with aromas of white fruits.

**Serving suggestions:** Seafood dishes, fresh cheese and fruit salads.

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