Wijnfiche

Ramon Do Casar - Varietal - Blanco | Ribeiro DO (Galicië) Spain — 2025

Vinification

The alcoholic fermentation takes place with a constant temperature control. After fermentation, they keep the wine on its lees so that a greater aromatic complexity is preserved.

Year specific information

Gold medal in MUNDUS VINI MEININGER 2017 Bronze ACIO D.O. RIBEIRO 2018, OFFICIAL TASTING GOVERNMENT OF GALICIA

Taste

This is a clear wine with a straw yellow color and some green hues. In the nose we find powerful and elegant aromas of green apple, lime, pineapple and peach. Very pleasant pallet with some honey notes, nicely balanced with sufficient freshness for a long, fruity final.

Food pairing

Fish - fish stew | Shellfish | Tomato - stuffed with grey shrimp | Pasta with venus clams | Crustacea | Shrimp Cocktail

General information

Type: White wine
Grape varieties: Treixadura (92%), Albariño (7%), Godello (1%)
Viticulture: Traditional
Storage (years): + 2-3
Serving temperature: 8-10 °C
Taste profile: Aromatic fresh

