Wijnfiche

Bodegas Aqvitania - Aquitania | Rias Baixas DO Albarino Spain (GALICIA) — 2023

Domain

Bodegas Aqvitania

The domain arose from the concern of a winemaker from Sanxenxo, a business entrepreneur who saw the potential of the Rías Baixas appellation (Northwest of Spain) and decided to invest in the wine sector. From a house with a small wine cellar to a modern high-tech company, they are now able to transform the full potential of the albariño grape into the most delicate wines.

Vinification

The vines of this domain are more than twenty-five years old. The harvest is done manually, using small crates with a capacity of eighteen kilos. After a strict selection and unsettling, the grapes are cooled for 24 hours for a cold maceration. This is followed by a fermentation at a temperature of 16 to 18 degrees. At the end of the fermentation, the wine matures for a further 2 months while the sediment is removed daily (racking). Finally, the wine is filtered and bottled.

Year specific information

Decanter 2018: Bronze Medal Concours Mondial de Bruxelles: Silver Medal

Taste

This is a white wine with a pale gold color. In the nose we experience aromas of ripe fruit and vanilla. Slight spiciness in the mouth with some floral aromas results in a perfectly balanced, elegant wine with a fairly long final.

Food pairing

Fish - trout | Asparagus | Sashimi | Crustacea

General information

Type: White wine
Grape varieties: Albariño
Viticulture: Traditional
Storage (years): + 2-3
Serving temperature: 10-12 °C
Taste profile: Aromatic fresh

