



ALITIA ALBARINO

Alitia Albariño is a Spanish white wine from the Rías Baixas region, known for its refreshing character, its vibrant acidity, and complex aromas of ripe citrus, jasmine, and a hint of hay.

Made from hand selected Albariño grapes grown in sandy, granite soils the wine has a bright, lemon-yellow colour and a balanced, lingering finish.



**Rías Baixas
Spain**



**White Wine
Albarino**



ABV
13%



Closure
Cork



Tasting Note

A bright, crisp white wine with citrus and floral notes and balanced acidity. A palate with flavours of lemon, peach, and a subtle salty finish, fresh and aromatic qualities.



Food Match

Seafood, light meats, and salads are the perfect match for this albarino. It is also a great match for tapas, dishes with citrus or herb flavour's and some lighter spicier dishes.

Serving Temperature: 8-10°C.



VINEYARD:

Monte a Picaraña, sandy soils granite bottom, heights between 100 and 200 m. above sea level. Vineyard age between 12 and 28 years.

WINE HARVEST:

Vineyard grape's selection in 15kg boxes, the grape temperature control is carried out from the second week of September.

PRODUCTION:

Grape's selection on vibrating table, cold pneumatic pressing with separation of musts, static racking, Fermented in tanks of stainless steel at controlled temperature 17°C. Cleaning racking, cold stabilization, filtered and then it is bottled.

After an entire life in the Industry, Juan Miguez Montero in 1980 decides to develop and market his own wine, Gran Lerina brand was created which takes its name from a small vineyard in Carballeda da Avia.

Years later it proceeds to elaborate wines with the denomination of origin Rias Baixas to accompany the already successful Gran Leirna Treixadura.

OENOLOGIST: Pablo Estévez

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