

## TECHNIC DATA SHEET ALBARIÑO CEBEIRO:

**Vines:** Classic “emparrado” type vines 35 years old without irrigation and fertilizer to keep intact the “terroir” character.

**Picking date:** September 22th

**Elaboration:** The select grapes are destemmed and crushed directly to the press. After a soft pressing the must is decanted for 40 hours to eliminate impurities. Alcoholic fermentation is started with a No Saccharomyces yeast and after 72 hours a Cerevisiae yeast it’s inoculated just to improve the aromatic flavours and also balance the acidity on the palate. Temperature controled to 18°C. Aged on the lees for 35 days prior to clarification, stabilization and amicrobic filtration. Bottled: March 9th 2015

**Analitic:**

Density 20° 994,88  
Alcohol 20% Vol. 13,20  
Volatile acidity 0,31  
Tartaric acidity gr/l 6,25  
málic acidity gr/l 0,50  
pH 3,7