The grapes for our Albariño hail from our estate Huerhuero Vineyard. This grape variety is grown in Spain (Rías Baixas region, Galicia) under the name Albariño and in Portugal (Vinho Verde region) as Alvarinho.

Albariño is a thick-skinned grape, which allows it to flourish in our Mediterranean climate. The grapes for this vintage were handpicked during the cool morning hours and whole cluster pressed. After cold settling for 48 hours, the juice was racked and cold fermented in small stainless steel tanks to retain the wine’s vibrancy. Upon completion of fermentation, the wine was aged on its lees for four months to enhance complexity. The result is a juicy wine that will pair well with your favorite tapas.

**Tasting Notes**

**COLOR:** Light straw  
**AROMA:** Peach and pear with hints of mineral notes  
**TASTE:** Light to medium body with lemon/lime flavors and minerality characteristics

**Technical Notes**

<table>
<thead>
<tr>
<th>HARVEST DATE</th>
<th>BRIX°</th>
<th>VINEYARD</th>
<th>VARIETY</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.26.18</td>
<td>22.8</td>
<td>Huerhuero</td>
<td>Albariño</td>
<td>100%</td>
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</tbody>
</table>

**AGING:** Stainless steel  
**BOTTLING DATE:** 02.12.19  
**RELEASE DATE:** March 2019  
**CASES PRODUCED:** 530  
**ALCOHOL:** 14.0%  
**PH:** 3.51  
**TOTAL ACIDITY:** 5.7 g/L  
**RESIDUAL SUGAR:** Dry (less than 0.2%)