RECTORAL DO UMIA

ALBARIÑO

D.O. Rías Baixas

12,5% VOL

Made with a **selection of the best Albariño grapes** from the subzones of the D.O. Rías Baixas: **Condado, Ulla and Salnés** seeking maximum varietal expressiveness of the Albariño and a more controlled acidity.
Its cultivation in soils of mixed textures, with composition mainly granite, bring a delicate wine with a pleasant passage.

DELICATE AND FRESH

BODEGASGALLEGAS

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The secret of our Albariño wines is the mixture of nuances **achieved through a single variety. This is possible thanks to the work of 250 local wine growers that cultivate and harvest** grapes from **several zones of the Apellation Rías Baixas,** where the climate and soil, **under the influence of the Atlantic Ocean,** change allowing to hightlight many different notes and aromas even the wine is made from one single variety.

The planting system in each vineyard is chosen based on soil moisture in order to offer the **best conditions for grape ripening and seeking the most sustainable system of cultivation**. In areas with moderate humidity, **Rectoral do Umia has recovered one of the oldest forms of the trellis system** used for the Albariño variety, it is a **very sustainable method in terms of vineyard management** and consists of hybrid method between a driven system and a free one, achieving a balance between quantity and quality. In lands with pronounced humidity, where the grapes could acquire an excess of water causing a damage on the flavor and structure of the wine, the vine system of cultivation is set up to keep the grape about two metres far from the floor. **This type of plantation requires manual harvesting** that is much slower and more expensive than other driving systems, but **guarantees the best quality of the product.**

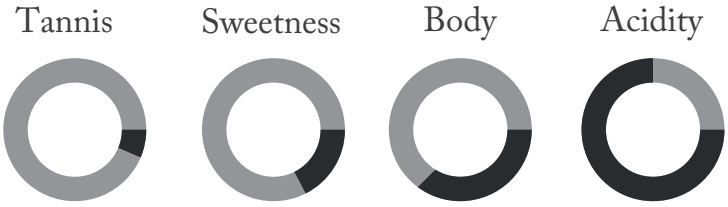
VEGAN
WINE

TASTING NOTES

A PLEASURE FOR THE SENSES

Remarkable nice yellow color with greenish reflections. Elegant and complex. It stands out for its intense aroma of apple and flowers. On the palate it is fresh and with a surprising but very tight acidity to maintain a perfect balance on the mouth.

CARACTHERISTICS



Serve at: 8ºC-11ºC

APPEARANCE

PERFECT TO ENJOY WITH...

-Creamy seafood rice.

-Cheese platter.