



This wine is a single-variety albariño from the 2013 harvest. The climatology of the 2013 campaign turned out to be a defining factor for the delay in maturation as the harvest was later than previous campaigns. The cycle started with the coldest spring of the last 25 years, and in terms of precipitation we started with a very wet March, due to the consecutive Atlantic fronts, and returned to normal values in April and May.

VINTAGE 2013

Summer was on the whole warm. June was cool, but July and August were warm. Dry in terms of precipitation; there was generally very little in all three months, both in quantity and days of rain.

Autumn was warm and with normal precipitation although it was unevenly distributed. The month of October was warmer than usual. Regarding precipitation, autumn started with a very dry period in September, but on the 27th and 28th there was very heavy rainfall. The month of October was very wet, with many days of rain. This drought during the maturing period caused a slow accumulation of sugars in the plant and a delay in maturation. The rains at the end of September and start of October hindered the harvest.

HARVEST & ELABORATION

The harvest is done manually and the grapes are selected in the plot. The grapes are destemmed and crushed to remove the must in an open vat, the alcoholic fermentation starts spontaneously, once completed the wine continues in contact with the solid parts for 2 weeks. After pressing, the wine is aged for 9 months in a used French oak barrel. No transfer or malo-lactic fermentation takes place.

The wine was bottled in October 2014 and was further aged in the bottle for 6 months.