



www.castrobrey.com



Type of wine	Single Varietal white
D. O.	Rias Baixas (Ulla Subarea)
Location	Camanzo. Vila de Cruces Pontevedra. Galicia. Spain
Variety	100% Albariño (50 years old vines)
Vineyard	7 ha in Fornotilleiro lands / Southwest Exposure/ Soil (clay, granitic rock, rich in iron and quartz)
Vintage 2016	Rainy and mild Spring. Hot Summer season. The rains before the harvest season in September stimulated the vineyard optimization. End of the harvest: October.
Alcoholic Content	13% vol.
Aging Process	On fine lees in stainless steel.
Type of bottle	Bordelaise Author 50cl / 75cl / 150cl / 500cl
Elaboration	Manual selection of grapes during the harvest. Destemmed. Cold settling (8h at 8°C). Pressing 2atm. Controlled fermentation in stainless steel maturing on its lees during 2 months (batonnage twice a week).
Production	17.333 bottles

Colour	Straw yellow, clean and brilliant.
Scent	Fresh fruit, white flower scents, very mineral and nice hints to fresh herbs.
Taste	Flavourful, fruity, the acidity is perfectly balanced and a fresh and balanced end

“ There are different ways of writing the same story.
Ours will leave you SiNPalaBRAS (speechless) ”

AdegAs CAstRo BRey