



Mar de Frades 2013

ALBARIÑO. VAL DO SALNÉS.
D. O. RÍAS BAIXAS

All the expression of the Albariño grape. A fruity wine with marine reminiscences that seduces us with its elegant freshness.



VARIETAL: 100% Albariño



HARVEST: A good vintage weather speaking, with well differentiated seasons and a little excess of rain in Spring. The harvest was carried out in Atlantic conditions, with a series of rain storms during the first week of September and also some luminous days with a gentle breeze. All this has brought grapes with a slow ripening, healthy and perfectly seasoned. Even so, the grape picking was staggered because not all the grapes from the Salnés valley completed the ripening at the same time, despite the vines were sun-exposed and aired. The morning dew delayed the daily picking and working started late in the day when the atmosphere was dry. As a consequence the 2013 harvest took place in the historically usual dates, slightly later than 2012 which was warmer.



WINEMAKING: Hand-picked grapes arrive in small crates to the sorting table where not-perfect bunches were separated. In this way, even in difficult years, we are able to obtain high quality. In 2013 between 8-10% of the total grapes coming from the vineyards were discarded. The selected grapes were macerated for 10 to 20 hours depending on the quality, and very aromatic, clean and with a great potential musts were produced. Fermentation was slow and controlled, and the acidity, slightly higher than the previous vintage, has transferred to the wine giving them a special liveliness, what reminds of the best vintages in the last decade.



TASTING: Lemon yellow colour with golden hues and bright lime green hints. On the nose notes of seed-fruits such as green-apples, and specially Blanquilla pears, appear. Over a subtle floral and persistent background. The mouth-feel is spirited, leaving a fresh sensation, that links with what appeared on the nose (little flowers and green fruit on the verge of ripening). The aftertaste is saline, with mineral notes and notes reminding of ginger mixed with lichees and other exotic fruits.



SERVICE AND PAIRING: Ideal serving temperature between 8°C and 10°C. A marvellous companion to fish and seafood dishes, such as scallops or oysters.



THERMOCHROMIC LABEL: The label has a thermosensitive logo so that when the wine is chilled at the right serving temperature, a small boat appears and disappears when it is too warm for consumption.

