



BODEGA
PUERTA DEL ABRA
BALCARCE-ARGENTINA

INSÓLITO

100% ALBARIÑO 2020

Harvest

Hand picked. March 16th, 2020.

Green cycle

2019-2020 season had a drier summer than the ones before. Mild spring and summer, with temperatures below average (slower ripeness, with lower acidity loss). Harvest delivered wines of great complexity and balance, without the need of any acidity adjustment.

Yield

5,9 ton/ha

Maceration

None.

Alcoholic fermentation

Alcoholic fermentation with commercial yeasts in 1000 liters stainless steel tanks.

Malolactic fermentation

None.

Aging

6 months on lees in stainless steel tanks.

Bottling

February 2021

Alcohol

13

pH

3,63

Total acidity

4,36



WINE DESCRIPTION

As in Galicia, Spain, this grape variety finds a really good expression in the Balcarce calcareous soils. In this conditions, its foliage is balanced and the diffused light allows a paused ripeness, achieving a rich and complex fruit expression that is sifted with the mineral notes. The berries end up maturing with a balanced sugar-acid which allows to obtain fresh and structured wines at the same time, highlighting its unctuousness.

TASTING NOTES

In the nose we find a medium aromatic intensity. Fruity notes appear, such as peach and mango, together with some citrics, especially orange peel. In the mouth, it has a smooth entry; is unctuous and fresh, and it has a persistent and fragrant final. Ideal to pair with fish and seafood based meals.