

BODEGA
PUERTA DEL ABRA
BALCARCE-ARGENTINA

INSÓLITO

100% ALBARIÑO 2018

Harvest

Hand-harvested, February 23rd

Growing Season

2017-2018 season

Yield

2.8 t/ha (1.13 t/ac)

Maceration

Cold settling for 48 hours at 5° C sur-lie

Primary Fermentation

Primary fermentation with selected yeast in 1000-liter stainless steel tanks

Malolactic Fermentation

No malolactic fermentation

Barrel Aging

6 months sur-lie aging in stainless steel tanks

Bottling

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Alcohol

13,4

pH

3,35

Total Acidity

7,2



WINE DESCRIPTION

As in Galicia, this varietal reaches full expression in the calcareous soils of Balcarce. The plant's foliage is balanced and the thin sunlight the grapes receive allow an unhurried ripening that leads to a complex and rich fruit expression and soft mineral notes. Berries ripen with balanced sugar and acidity, favoring fresh and, at the same time, velvety, unctuous wines.

TASTING NOTES

The nose boasts aromas of Mediterranean fruit such as apricot and white peach, white flowers like jasmine and tuberose, hints of rosehip and a subtle touch of spices. On the palate there is good density, and a fresh, vibrant though kind acidity. The persistent and complex aftertaste evokes the aromas on the nose.