

PUERTA DEL ABRA

ALBARIÑO 2020

AWARDS



HARVEST

Hand-picked - March 16, 2020



PRODUCTION

3700 bottles



WINEMAKER

Delfina Pontaroli



ALCOHOL

13 % v/v

pH

3,63

TOTAL ACIDITY

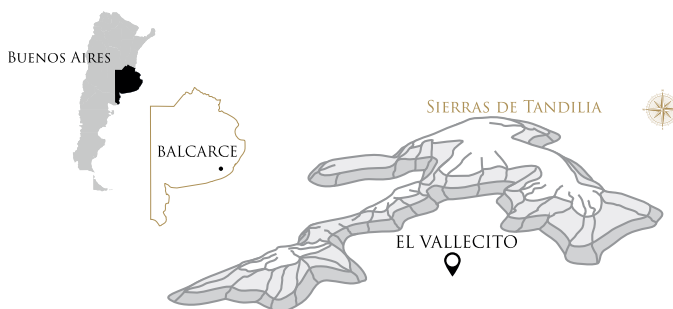
4,36 g/l

VINIFICATION

Alcoholic fermentation with selected yeasts in stainless steel tanks. Made without malolactic fermentation, and aged on fine lees in tanks for 6 months.

VINEYARD

El Vallecito was planted in 2013 on limestone soils at 377-450 feet and is surrounded by the Tandilia mountain range, a 2200 million-year-old formation. The high rainfall levels in the area throughout the vine growth cycle, combined with temperatures ranging from 84 °F (29 °C) during the day to 57 °F (14 °C) at night, provide ideal conditions for the development of red and white strains.



TASTING NOTES

Sight: Pale yellow. A limpid and bright wine.

Smell : On the nose, we find good aromatic intensity. Fruity notes of white peach and mango, citric, and orange zest reminiscences.

Taste: In the mouth, the attack is soft and uctuous, with fresh acidity. Lingering and fragrant finish. Ideal for pairing with fish or seafood dishes.