



VERY FINE VINOS
EXPORT MANAGEMENT

Paloma de Plata Albariño



TECHNICAL DATA



Grape Varieties: 100% Albariño
Alcohol Content: 13 %

WINE MAKING PROCESS



The Pazo of Villarei vineyards extend along the Salnés Valley, in the heart of the D.O. Rias Baixas. Earth, sun and grape combine to offer with this wine the essence and characteristic of our most representative variety, Albariño, with a single variety profile which is classical as a Rías Baixas. Grapes are hand picked and manual selection takes place at the winery. Grapes are then gently pressed and the juice is then fermented in stainless steel tanks at very low temperatures: in this way, all the aromatic potential of the grape variety that gives it life is preserved.

TASTING NOTES



Straw-like yellow colour and few greenish hues. Clean bright without forming a teardrops. On the nose nice aromas of peaches, lychees, pears. Good structure and complexity in the mouth, with clean fruit and lengthy finish.

FOOD PAIRING



It pairs well with shellfish, seafood, rice dishes and salads. Recommended serve temperature between 7º-9º.

LOGISTICS



Euro pallet: Cases per pallet: 100/ 600 bottles (6v)
Case weight (kg): 12 bottles: 15 kg 6 bottles: 7.5 kg
Case x6 ean code: 18437003519823
Bottle bar code: 8437003519475



WINES