

A WINE FROM THE RÍAS BAIXAS APPELLATION -ALBARIÑO

COLOUR: Crystalline and brilliant. A straw-yellow hue with gold and green glints.

NOSE: Medium intensity. Floral and fruity aromas. White flowers, citrus fruit, apple and stone fruit.

PALATE: Fresh and balanced on the palate, unctuous with moderate, well-integrated acidity and notes of fruit (apple and stone fruit). Well-structured. Intense fruit coming through, confirming the aromas found on the nose. A lingering, flavoursome, fruity finish.

FOOD PAIRINGS:

Rías Baixas wines are very versatile thanks to their balanced acidity and fruity aromas (among other qualities), which make them good to pair with numerous and all types of dishes. Pairing food with wine is of course an art, and this is where the Albariños of Rías Baixas demonstrate, among other excellent things, their ability to accompany a very wide range of gastronomic dishes.

*They go perfectly with fish and seafood, which are an integral part of our regional gastronomy.

*They can accompany all types of appetisers, from canned savoury specialities to salted meat or fish delicacies, seafood fried in batter and different tapas morsels.

*They are perhaps the best wines to pair with sushi, and also with other rice-based dishes, such as rice cooked in fish stock, black rice and mixed paella. Also with vegetable soups, fish, seafood and delicious fideua.

*They pair admirably (as few other wines do) with pasta served with spicy and flavoursome sauces and go wonderfully with cheese, particularly soft creamy cheeses and those made from goat's milk and semi-cured sheep's cheese.

*More classically, they can be enjoyed with all types of white meat, enhancing the food's flavour, whether it is cooked on the griddle, stewed or in a fondue.

And finally, let's sum up by saying that the food pairings mentioned are just our tips to help you enjoy Rías Baixas with different foods. However, each of us has our personal preferences and acquired tastes. Let yourself be guided by those, too.

SERVING TEMPERATURE: Between 10 and 12°C

