

RAMÓN BILBAO

THE JOURNEY COLLECTION

Albariño

2020

The first wine we have made in the D.O. Rías Baixas, with unique freshness which perfectly balances the fruity sensations.

Vinification and Ageing



Selection of the best grapes from fresh, healthy clusters. These go to presses in inert conditions where we obtain the musts which are fermented by indigenous yeasts in stainless steel vats. The wine is left on the lees for 1 month prior to bottling.

pH: - 3,4; 8 gr/l total de acidez, expresado en ácido tartárico.



You will like it if

You like freshness. Liveliness and wines with their own personality and style.



D.O. Rías Baixas

Variety

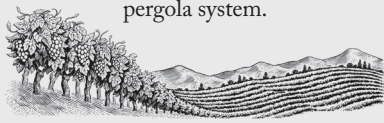
100% albariño.

Vineyards

Selected vineyards in the Valle de Salnés, belonging to about 150 growers with whom we have been working for 20 years.

Soil types

Granitic soils, traditional pergola system.



2020 HARVEST: AN EARLY VINTAGE.

Dry Summer, low rainfall.

The growing cycle began 15 days early (early March).

Little flowering due to temperature break between day and night.

HARVESTING

- From September 3rd until the end of the month.
- Each vineyard at peak of ripeness.
- Manual picking into 15 kg crates.

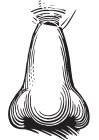


Tasting Notes:

APPEARANCE: Lemon-colour with waxy hues. A crystal-clear wine with a bright sheen.



NOSE: Fruit notes of pear and tropical notes accompany the salty, aniseed nuances.



PALATE: Refreshing, with citrus and balsamic notes and light sensations which make it an attractive, lively, expressive wine.



Alcoholic strength

12,61 % Vol.

Service

6-8°C

FOOD PAIRING

Perfect with grilled octopus, bass or gilthead bream. You can also serve it with spicy food, tacos or fajitas.

