

ADEGA

Avó Roxo

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Albariño Avó Roxo

Avo Roxo

PROFILE SHEET
BRAND: AVO ROXO CLÁSICO

 botella blanco alpha

- Origin: D.O. Rías Baixas – Subarea Salnés
- Harvest: 2016
- Type: White wine
- Grape Variety: Albariño 100%
- Alcoholic Grade: 12 %vol
- Crops and Making: We have adopted a traditional galician vine training technique called "emparrado". Grapes are harvested when they are at just the right point of maturity selecting the bunches manually. The grapes are destemmed and alcohol fermentation at controlled temperature of 16 degrees, during 14 days. The wine was clarified, filtered and bottled.
- Organoleptic Characteristics:
 - Visually, it presents straw yellow with greenish hues. Clean and brilliant
 - Nose: Elegant aroma of apple, stone fruits and notes of melon backed by a hint on lemon. Medium-high intensity
 - Phase of taste: Same expression that on nose, tasty and balanced. Round and well-bodied to the palate, slightly acid.



(<https://doriasbaixas.com/>)



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