

Pardevalles Albarin Blanco

Grape: 100% Albarín grape.



The Albarín grape is indigenous grape from the south of the province of Leon and Asturias. This grape variety has almost disappeared yet Pardevalles have recuperated it. They have planted 3 Ha of vineyard with Albarín grapes from which they elaborate their white wine.

Elaboration:

After a rigorous selection during the vintage and a careful transportation; the destemmed grape bunches are placed in stainless steel deposits where they will be subject to a prefermentative cold maceration during two days. After this process, the grape juice is separated from the skins and stems of the grapes and it is someted to a static racking. The grape juice is fermented with a constant temperature below 15°C. When the fermentation is completed, the wine is clarified, filtered and bottled.

Tasting notes:

A straw yellow color wine with green reflections. On the nose there are predominate fruity notes and touches of vegetables, typical of the Albarín grape. In the mouth it is fresh, acidic, fruity, with considerable body and with a tasty and persistent palate.

Analysis:

Alcohol: 13.3 %Vol.

Total acidity: 5.9 g/l

Volatile acidity: 0.29 g/l of acetic acid

pH: 3.31

Malic Acid: 2.7 g/l

Free sulfur dioxide: 31 mg/l

Residual Sugar: 2.4 g/l

Ideal temperature: 8– 10° C