

2014
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RIAS BAIXAS
Denominación de Origen

THE WINE: [Bico da Ran] is made with grapes from the best vineyards of Salnés. The grapes are harvested in the morning to retain maximum aroma and freshness. The must drained is cold fermented using yeasts that highlight the primary varietal aromas. Once complete, the wine is cold stabilised and filtered to preserve the aroma and freshness. The wine is bottled at a winery in Meis, Pontevedra.

REGION:

Rías Baixas, location and climate: In a beautiful green valley, Rías Baixas has been called the Garden of Eden. The cool and wet climate is influenced by its proximity to the Atlantic Ocean, nevertheless there are various microclimates in the five sub-areas into which the Denomination of Origin is divided.

The sub-area of Valle del Salnés: this is the lowest area, with an altitude below 300 m, near the sea and associated with the lower section the river Umia and its mouth at Cambados, which leads to the climatic characteristics of the Atlantic influence that result in mild temperatures and high precipitation that is well distributed, although diminishing in summer.

In the vineyards of the Ribadumia area we find tough granites and shallow agricultural soils and in the Meis area weathered granites with the typical Xabre soils where the plant has to explore deep into the ground to find water and nutrients.

VINTAGE 2014: Regarding temperatures the spring was warm with temperatures slightly above normal, thus highlighting the absence of low temperatures, causing budding 2 weeks early compared to previous years. The summer was very wet, not so much due to many days of rain but rather the very active weather fronts in July and August. September was very irregular with numerous heavy showers, these rains delayed and hindered the maturation resulting in a harvest with a medium-to-low grade and a high acidity in general.

GRAPES: Albariño 100%. White grape with a very delicate bouquet and high natural acidity and freshness. The grapes were harvested manually in perfect condition, with a very good balance between acidity, sugar and aroma.

Alcohol content: 12.5% pH: 3.3 TA: 6.15 g/L RS: 1.6 g/L

Appereance: It is a bright straw yellow colour, with hints of green.

Palate: It is a refreshing wine, like biting into a ripe juicy apple. It has a

beautiful, refreshing acidity. It is a fruity wine with a great aromatic intensity.

Bouquet: It is reminiscent of citrus fruits with notes of fennel and passion fruit.

On the palate it is fruity but fresh, with an intense leafy character and exotic notes.



TECHNICAL DATASHEET:

Varieties: Albariño.

Altitude: 50-150 m.

Geology: Weathered granite.

Age of vines: 15-25 years old.

Harvesting: Manual.

Vinification and ageing: In stainless steel tanks.

Consumption: Young aperitif wine with good evolution in the 3 years after bottling.

Conservation: At 10°C and consumption at 12°C.

FENTO WINES

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