

WINEMAKER'S NOTE

It comes from a selection of grapes from a plot of 5210 square meters planted and cultivated by Encarnación Rodríguez, winegrower of the winery since its inception, located in the parish of Fiolledo in Salvaterra de Miño. The type of conduction is a variant of the traditional vine arbour used in Rías Baixas, called pergola trentina, and has the peculiarity of balancing the yields, obtaining lower productions per vine, giving rise to a grape with character that reflects the particularities of our terroir.



Alexia Luca de Tena, winemaker

PRODUCTION: 1,913 bottles 0,75l

VARIETY: 100% Albariño

AGEING: "batonnage" during 8 months.

ALCOHOL: 13,5% Vol.

Total Acidity: 6,9 G/l (tartárico) · **Residual Sugar:** 1 g/L.

WINEMAKING: Cold maceration of the whole grape for 48 hours. After pressing, the must ferments in French oak barrels and remains on its lees for 8 months.

TASTING NOTE: Brilliant, yellow color with golden reflections. Elegant nose that is presented shyly, with marked varietal character highlighting aromas of ripe citrus and white flowers as well as notes of green spices. In the mouth, it is fresh and ample with a long, electrifying finish.

VINEYARD

Age: 30 years

Soil: Decomposed granite floor.

Climate: Atlantic with continental influence. Cold and rainy winters and hot and dry summers allow for good grape ripening.

VINTAGE CHARACTERISTICS: A very rainy spring that gave way to a very dry summer with extreme temperatures, being this the earliest harvest in memory. It was characterized by a good maturation of the grapes that were collected in a very good sanitary state.

WINERY

Born in 1988 overlooking a natural terrace on the river Miño, Bodegas Viña Nora is located in the municipality of As Neves, within the wine region of Condado do Tea in Rías Baixas, bordering Portugal. This location allows greater extraction of the full potential of the Albariño variety and an absolute expression of the land and its landscape in the wine.

