

## BODEGAS GALLEGAS – DESIGNATION OF ORIGIN "RIAS BAIXAS"

### TECHNICAL DATA SHEET "PEDRA DA AUGA" WHITE WINE (ALBARIÑO)



**Designation of Origin:** Rías Baixas

**Age of vines:** 7 to 30 years.

**Density of vines per hectare:** 1.100 - 2.000

**Number of buds per hectare:** 85 - 90 thousand

**Production per hectare:** 6.500 kilos / hectare in trellis and 9.000 kilos / hectare in vine arbor

**Soil type:** 50% granitic, 25% clayey and 25% sandy.

**Grape variety:** 100% Albariño

**Precipitation rate:** 900 - 1.100 liters / m<sup>2</sup> per year.

**Cultivation system:** In trellis and vine arbor.

**Harvest date:** From the second week of September

**Subzone / Type of climate:** Salnés / Atlantic and continental

**Harvesting and grape processing:** The grapes are harvested by hand and transported to the winery in boxes of 18 kilos in less than 2 hours from collection to processing. Whole process is done in an inert atmosphere to prevent chemical and enzymatic oxidation, in order to get the greatest flavor and freshness.

**Elaboration process:** "Despalillado" (grapes without residues), maceration, pressing, decanting and fermentation in 60,000 liter stainless steel tanks at temperatures between 14 and 16 ° for 15 days. The microfiltration is performed immediately before bottling to ensure microbiological stability of the wine.

Total alcoholic strength: 12,4% v/v

Dry extract: 23,4 grams / liter

Volatile acidity: 0,32 grams / liter

Total acidity: 5,3 grams / liter

Reducing sugar: 3,6 grams / liter

Total sulfur dioxide: 133 milligrams / liter

Volumetric mass at 20°C: 0,9911 grams / c.c.

**Tasting notes:** By using grapes with optimal ripeness of the Designation of Origin Rias Baixas, a clean, bright, golden yellow wine with greenish glints is obtained. In the nose has an intense aroma, perfectly joining the floral and fruity notes, highlighting apple and stone fruit (apricot and peach). In the mouth the freshness typical of the Albariño with a touch of acidity perfectly integrated with the structure and body of the wine.

**Awards:** Bronze Medal "Challenge International du Vin" Francia 2014

**Logistic:** 6 Units per box / 120 Boxes per pallet / 720 Units per pallet

