

RECTORAL DO UMIA  
100% ALBARIÑO  
Selected Old Vines  
Aged On Lees

Departing from perfectly mature grapes in his ideal condition, proceeding exclusively from the D.O. Rías Baixas Clean and bright wine. Yellow color with greenish hints. It has an intense aromatic sensation with notes of flowers and fruits, specially of apple, apricot and peach. On the palate, the typical freshness of Albariño stands out with an equilibrated acidity and perfectly balanced with the structure and body of the wine.

<b>Total Alcoholic degree</b>	<b>12.5 % (v/v)</b>
<b>Dry extract</b>	<b>[13-30] g/l</b>
<b>Total acidity</b>	<b>&gt;4,5 g/l</b>
<b>Volatile acidity</b>	<b>≤1 g/l</b>
<b>Total sulphur dioxide</b>	<b>≤200 mg/l</b>
<b>Reducing sugar</b>	<b>≤4 g/l</b>
<b>Volumetric mass at 20°C</b>	<b>&lt;0,9940 g/cc</b>



<b>Appellation</b>	D.O. Rias Baixas
<b>Areas</b>	Salnés
<b>Age of vines</b>	Over 30 years
<b>Plantation density</b>	1000-1500 vines/Ha.
<b>Nº Buds/Ha</b>	100-150 thousand buds/Ha
<b>Production/Ha</b>	6.500 Kg/Ha in trellised vines 9.000 Kg/Ha in pergolas
<b>Soil Types</b>	80% sandy-loam soils and 20% pebbles and clay. The common characteristic is the high acidity due to the fluvial trawls.
<b>Climate</b>	Atlantic with continental influence
<b>Rainfall</b>	800-1200l/m2 per year
<b>Cultivate system</b>	70% in pergolas, 30% in trellised vines
<b>Harvesting date</b>	Second week of September
<b>Harvesting</b>	The grapes are harvested by hand and transported to the winery in boxes of 18 kgs, in less than 2 hours from collection to processing.
<b>Processing of grapes</b>	In an inert atmosphere, to avoid chemical and enzymatic oxidations and thus obtain the greatest amount of aroma and freshness.
<b>Vinification</b>	Destemming, maceration and racking. Fermentation in stainless steel tanks at 18 ° C for 15 days, with selected yeasts. Subsequently, raising on its own fine lees for six months using the battonage method.
<b>Microfiltration</b>	Immediately before bottling to ensure microbiological stability of the wine.