

ALECTUM 100 % ALBARIÑO

Elaborated exclusively with Albariño grapes. Lemon green wine, with golden hues, clear and bright with intense fruit flavor highlighting pear, apple and peach. On the palate it shows an integrated acidity on the whole, thick, and very balanced. The freshness of pome fruit is wrapped by the smoothness of the stone fruit, which gives the whole great harmony, releasing crisp sensations and finishing fresh and clean.

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



Appellation	D.O. Rias Baixas
Areas	Salnés, Condado y Ulla
Age of vines	7 to 20 years
Plantation density	1100-2000 vines/Ha.
Nº Buds/Ha	90 – 110 thousand buds/Ha
Production/Ha	6.500 Kg/Ha in trellised vines 9.000 kg/Ha in pergolas
Soil Types	50% granitic, 25% clay, 25% sandy
Climate	Atlantic with continental influence
Rainfall	900-1100l/m2 per year
Sistema de cultivos	70% in pergolas, 30% in trellised vines
Harvesting date	Second half of September
Harvesting	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.
Processing of grapes	This whole process is done in an inert atmosphere to prevent oxidation and enzymatic, in order to obtain the greatest amount of flavor and freshness.
Vinification	Destemmed, macerated, pressing, decanted and fermentation in vats of 60.000 liters of stainless steel to temp. between 14 and 16 ° C for 15 days.
Microfiltration	Immediately before bottling to ensure microbiological stability of the wine.