

# LA TRUCHA BARRICA

**Variety:** 100% Albariño

**D.O.:** Rías Baixas

**Subarea:** Condado de Tea

**Vintage:** 2022

**Production:** 2500 bottles

**Description:** Located in the upper part of Condado de Tea. Height of 285 meters above sea level.

**Soil:** Granitic, sandy.

**Climate:** Atlantic.

**Harvest:** Manual harvest in boxes of 16 Kg. At the beginning of October.

**Vinification:** The fermentation is done in new French acacia and oak barrels for 3 months.

## VISUAL PHASE

Golden yellow. Clean and bright

## OLFACTORY PHASE

Memories of white flowers and fresh fruit, maintaining the varietal identity with citrus notes.

Aromas of its passage through wood.

## GUSTATORY PHASE

Fresh, well-structured and full-bodied entry. Persistent, with a good acidity that guarantees a long life.



Alcohol	Total Acidity	Sugar	PH
13,5%	6,57g./L	2,20 g./L	3,30