

Designation of Origin

Rias Baixas

At least five months on its lees inside tank

Varietals Albariño 100 %

Winemaking

Fermented at a controlled temperature of 16°C



GR-94

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C The trail GR-94 connects the Atlantic ocean and the Galician mountain. Small villages, raised granaries, petroglyphs and Albariño vineyards reveal themselves to those who walk on it and inspire this wine.

Delfí Sanahuja, Perelada's chief winemaker.

Tasting note

Pale yellow, bright, with greenish reflections. Very intense and expressive, with the marked character of the Albariño varietal.

In the mouth it is pleasant, smooth, without ridges. Creamy thanks to the ageing on its lees. A full wine, with the pleasant acidity typical of the wines from this Atlantic area.

Well defined throughout all the tasting stages

ABV ABV: 13 % vol.