

GR-94

GRANDES RECORRIDOS

Designation of Origin

Rias Baixas

Vintage

2018

Ageing

At least five months on its lees inside tank

Varietals

Albariño 100 %

Winemaking

Fermented at a controlled temperature of 16°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. ”

Delfi Sanahuja, Perelada's chief winemaker.

Tasting note

Pale yellow, bright, with greenish reflections. The nose presents a medium-high aromatic intensity, predominantly citrus fruits and white and stone fruits. The palate is fresh, with volume, long and fruity.

Analysis

ABV: 13 % vol.
Free SO₂: 38 mg/l.
Total SO₂: 145 mg/l.
Total acidity: 6,40 g/l (a.s.).
Volatile acidity: 0,45 g/l (a.a.).
Residual sugar: 2,00 g/l.
pH: 3,42