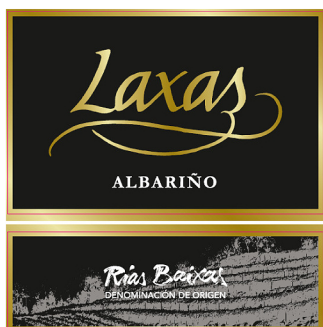


Bodegas

As Laxas

LAXAS

Albariño



ALBARIÑO LAXAS

Wine Making

Following an optimum blooming after a dry, mild winter, the light August rains delayed the intermediate stage of ripening. A September with no rainfall led to a perfect, balanced final growth of the grape.

Starting from perfectly ripe grapes in their ideal state, exclusively from the sub-area of the Condado del Tea, meticulous pressing gives an excellent quality must.

Fermentation of the alcohol takes place in stainless steel vats, at a controlled temperature of 18°C; when fully fermented, all the wines are decanted to separate the dregs, followed by the "coupage" of the various vats. The wine is then stabilized by applying cold, filtered and bottled, after passing through a microbe-free filter process to ensure that the wine is preserved in the bottle in perfect condition.

Wine-tasting

Clear, brilliant wine, straw yellow coloured with green nuances. An intense aroma on the nose, perfectly combining the fruity and floral notes, particularly apple and stoned fruit (apricot). Freshness on the palate typical of Albariño, with a touch of acidity perfectly balanced with the structure and body of this wine. Meaty, sweet with a glyceric finish.

Analysis

Alcohol content	12,5 % vol.
Total Acidity	5,8 grs./L
Volatil Acidity	0,36 grs./L
Reducing Sugars	1,2 grs./L
Free Sulphur	30 mgs./L
Total Sulphur	87 mgs./L
Serving Temperature	9°C/12°C

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