

LINDEIROS

Albariño 2021

TERROIR AND DISTINCTION

BRAND ORIGIN

Albariño vines have historically been used (and almost exclusively for a long time) in Galicia as boundaries, as LINDE between two estates. As a tribute to that tradition, the brand LINDEIROS is born.

VINEYARD ORIGIN AND GRAPES

100% Albariño from the Troviscoso estate (3.8 ha) in Cambados. Planted in 1987, it is adjacent to Viña Deiro (14.8 ha). The soils are granite. The training system is the traditional vine training system. Vineyard close to the sea influenced by the gentle sea breezes.

HARVEST

Periodic rains, mild temperatures, and good weather allowed for proper ripening. The summer was slightly cold and dry, leading to a late harvest. Harvesting was slow due to interruptions caused by intermittent rains. We can define it as "Atlantic", with excellent acidity and a very Galician style.

WINEMAKING

Vinification took place in the new winery we have built on the aforementioned Troviscoso estate. It fermented at 15°C in three different vessels: a 600-liter egg-shaped concrete tank, 400-liter French oak barrels, and the remainder in stainless steel tanks. The ageing occurred in the same vessels as the fermentation:

- 25%: 12 months in the oak barrels.
- 25%: 12 months in the concrete egg.
- 50%: 12 months in stainless steel tanks.

During this time, work with fine lees continued. The blending of these three components took place before bottling, in July 2023.

TASTING NOTES

Bright straw yellow with greenish reflections. Deep and complex on the nose, with aromas of apple and melon that highlight a delicate layer of white flowers. With a saline character and good body, it shows a fleshy texture on the palate. Persistent maritime influence and a delightful finish. Great aging potential.

PRESENTATION: Bottles of 0.75 liters.

ANALYTICAL DATA: 13% Vol. | Total acidity: 6.2 g/L | Volatile acidity: 0.27 g/L

SERVICE TEMPERATURE: 10°C

