MISA & CUVÉE

TORROXAL ALBARIÑO

ADEGAS VALMIÑOR



COUNTRY Spain

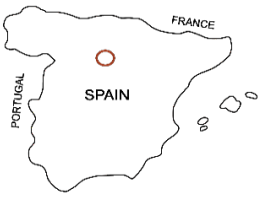
GRAPE VARIETY

100% Albariño.

ALC. % 12.5%

VINEYARDS

Age: More than 30 years old.
Soil based on metamorphic schist.
Altitude (m): 60-150.
Sustainable farming.
Harvested by hand.



APPELLATION

Rias Baixas DO

ELABORATION

Sustainable farming. Harvested by hand. Grape selection previous destemming. Static settling is made in stainless steel tanks. Alcoholic fermentation made under controlled temperature. Filtering through a tangential filter and bottling.

PAIRING

Caprese salad, chicken breast with soy, blue cheese dip, lobster crepe, cheese sandwich, pork croquettes, salmon tartare with citrus and dill, Milanese risotto, and seafood.

TASTING NOTES

Yellow color with greenish and steel reflections, very clear. Nose: apricot, pear, and ripe exotic fruits, hints of lemon/lime, and subtle floral aromas. On the palate, vegetal notes and fresh acidity. Surprisingly intense wine with great aromatic richness.

RATINGS

- *** 91 James Suckling vntg 2024** , 2022, 2021
- *** 90 James Suckling vntg 2023**
- *** 91 Vinous vntg 2017**

LOGISTICS

6 PACK	12 PACK	VMF	EUROPALLET
25 x 17 x 30,5 cm 7,5 Kg	33,4 x 25 x 29,4 cm 15 Kg	104 cs 6 | 810Kg | 147cm 56 cs 12 | 840Kg | 142,6cm	105 cs 6 | 787,5Kg | 177,5cm 48 cs 12 | 720Kg | 142,6cm