

# MIUDIÑO

D.O. Rías Baixas  
100% Albariño



## About it

The Albariño grape is harvested by hand and transported to the winery in boxes of 18 kg in less than 2 hours from its collection to its processing. Everything is done in an inert atmosphere, to avoid chemical and enzymatic oxidation, in order to obtain the greatest amount of aroma and freshness. The must is macerated on the grape skins and, subsequently, fermentation begins at a controlled temperature of 18°C for 15-20 days.

## Did you know...

The white wine is rich in phosphorus, potassium and fluorine. In addition, it is one of the alcoholic beverages with fewer calories. One glass of wine contains about 100 calories.

### Low

### High

Tannins



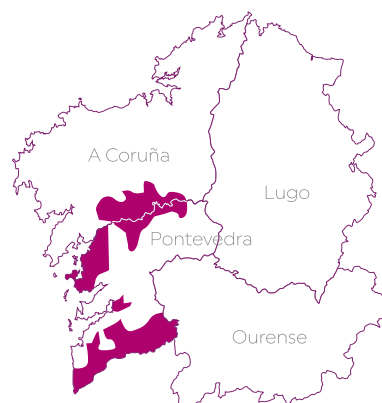
Sweetness



Body



Acidity



BODEGAS GALLEGAS 

## TASTING NOTES

### 1. A pleasure for the senses

Clean wine, golden yellow color with greenish flashes. It has an intense aroma of stone fruits such as peach, combined with light floral notes.

On the palate the freshness of the Albariño stands out, with an aftertaste of pear and apple, perfectly balanced with the acidity of the wine.



### 2 Appearance



### 3 Perfect for different culinary delight

- Seafood
- Fish
- White meat
- Goat cheese

