

RECTORAL DO UMIA

ALBARIÑO · AGED ON LEES

D.O. Rías Baixas

12,5% VOL

Made with a selection of Albariño grapes grown in the “**O Salnés**” subzone in the D.O. Rías Baixas, being a **more citrus and floral wine**.

Its maturation for several months on lees provides **greater volume and creaminess**, creating an unctuous and highly complex production.

· AGING ON ITS LEES
BETWEEN 5 AND 6 MONTHS ·



ELEGANT
AND DELICATE

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The secret of our Albariño wines is the mixture of nuances **achieved through a single variety**. This is possible thanks to the work of 250 local wine growers that cultivate and harvest grapes from several zones of the Apellation Rías Baixas, where the climate and soil, under the influence of the Atlantic Ocean, change allowing to highlight many different notes and aromas even the wine is made from one single variety.

The planting system in each vineyard is chosen based on soil moisture in order to offer the **best conditions for grape ripening and seeking the most sustainable system of cultivation**. In areas with moderate humidity, Rectoral do Umia has recovered one of the oldest forms of the trellis system used for the Albariño variety, it is a **very sustainable method in terms of vineyard management** and consists of hybrid method between a driven system and a free one, achieving a balance between quantity and quality. In lands with pronounced humidity, where the grapes could acquire an excess of water causing a damage on the flavor and structure of the wine, the vine system of cultivation is set up to keep the grape about two metres far from the floor. **This type of plantation requires manual harvesting** that is much slower and more expensive than other driving systems, but **guarantees the best quality of the product**.



VEGAN
WINE

TASTING NOTES

A PLEASURE FOR THE SENSES

Refined, soft, fresh and intense wine. It presents a powerful aroma of stone fruits, such as peach and sweet pear and it presents a freshness so characteristic of lemon. It is a pleasure for the palate!



CARACTERISTICS

Tannis



Sweetness



Body



Acidity



Serve at: 8°C-11°C

APPEARANCE



PERFECT TO ENJOY WITH...

-Fetuccini with pesto sauce.

-Sushi.

