

ATLANTIS

by Maetierra

Atlantis Albariño 2017

Fruity, fresh and aromatic



Gold Medal

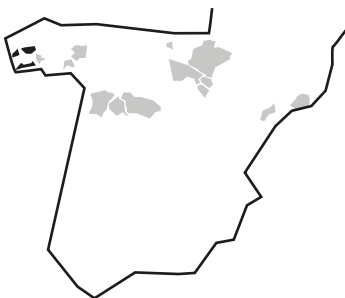
Wine Contest Sub-30 2018.
2017 vintage.

Silver Medal

Mezquita Awards 2015.
2014 vintage.

Bronze Medal

Decanter World Wine Awards
2017. 2016 vintage.



D.O. Rías Baixas



Origin

Four wines from five different denominations of origin, created under the influence of Atlantic climate with indigenous varieties such as Albariño, Treixadura, Godello and Hondarrabi Zuri. Cool climate with constant rainfall generates wines with the perfect balance between freshness and acidity.

Varieties: Albariño.

Vineyard: Vineyards are located in Condado de Tea, on the right bank of river Miño, between 100 and 250 meters above sea level, on slopes with an average gradient of 10 %. The soil is sand with a granite subsoil.

Harvest: Manual harvest in small boxes.

Winemaking: The grapes are softly pressed with pneumatic press. Controlled fermentation in vats at low temperature (18°C), to obtain powerful and fresh aromatic profile.

Alcohol Content: 12,5% Vol.

Tasting notes



Colour: Elegant and clean lemon yellow colour.



Nose: Very intense and persistent aroma. Reminiscent of green apple and tropical fruits, such as pineapple and mango.



Palate: Long and persistent with a perfect acidity that matches its body, making it a very pleasant wine full of sensations.



This year was marked by frost in Spring and dry Summer with temperatures higher than usual. All this helped to avoid plagues and diseases. The acidity of the harvested fruit was a bit lower yet the wines stand out for their freshness and good balance.