

BICO DA RAN – FENTO WINES

Galicia



APPELLATION: Rias Baixas

BLEND: Albariño

WINEMAKER: Eulogio Pomares

VINEYARD: _____

Bico da Rán is made using grapes from vineyards in the Val do Salnés subzone of Rias Baixas, named after the 'sal' (salt) the Romans used to harvest there. Vines are 15-25 years old and planted on weathered granite soils. Vineyard is just under 50 – 150 metres above sea level the climate is Atlantic.

VITICULTURE: _____

Viticulture is sustainable.

WINEMAKING: _____

The grapes are hand-harvested in the morning to retain maximum aroma and freshness. The must is cold fermented in stainless steel. Once complete, the wine is cold stabilised and filtered to preserve the aroma and freshness.

WEBSITE: www.fentowines.com

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

There is plenty of Albariño typicity here, with citrus fruits, fennel and passion fruit on the nose. On the palate it is fruity but fresh, with good intensity and length.