

# LA LIEBRE Y LA TORTUGA- FENTO

Condado de Tea



**DOC:** Rías Baixas

**BLEND:** Albariño (100%)

**WINEMAKER:** Eulogio Pomares

**VINEYARD:** \_\_\_\_\_

Vineyards are located in a fairly mountainous area along the Miño, in the Condado de Tea, the second largest sub-zone of Rías Baixas. It is more inland, and as a result is a warmer, drier area, with an average temperature of 15o C that can soar to 40C during the summer. Soils contain granite and slate. Vines are 10-15 years of age.

**VITICULTURE:** \_\_\_\_\_

Viticulture is rational, using the least amount of intervention in the vineyard to make the best possible wine. Crop cover is widely used to improve soil structure and prevent erosion.

**WINEMAKING:** \_\_\_\_\_

Grapes are handpicked and wine is fermented in stainless steel tanks. It does not spend time on the lees or undergo malolactic fermentation.

**WEBSITE:** <http://www.fentowines.com/>

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:** \_\_\_\_\_

Crushed limes, Granny Smith green apples, and floral notes on the nose. Minerality drives the wine and it finishes ultra tangy and fresh.