

INDIGO SELECTION – SAL DA TERRA

Galicia



APPELLATION: Rías Baixas

BLEND: Albariño

WINEMAKER: Eulogio Pomares

VINEYARD: _____

Grapes come from two vineyards: a site with 35 year old vines on sandy granitic soils, 6 kms from the sea at Carbaloso in Xil; and a 30 year-old vineyard at sea level next to the Atlantic in Castrelo near Cambados, here soils are granitic with red clay. The location gives fruit grown here a characteristic Atlantic freshness.

VITICULTURE: _____

Viticulture is uncertified organic.

WINEMAKING: _____

Grapes from Carbaloso were fermented and aged in a 1200 litre chestnut barrel. Those from Castrelo were fermented and aged in a large concrete tank. The two wines were blended in April after harvest and bottled in August without fining or filtration.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Ripe citrus, stone fruit and white blossoms on the nose, with a hint of stony minerality. Despite refreshing zesty acidity there is wonderful breadth on the palate, with flavours of yellow peach, lime cordial and a sea-breeze salinity lingering on the finish.