



RAIMAT



RAIMAT VIÑA 24 ALBARIÑO

Wine region:

DO Costers del Segre

Grape variety:

Albariño.....100%

Viticulture:

Grapes selected exclusively from the Raimat estate.

Soil: Poor, shallow (40-90cm), heavy, loamy clay. The ground cover consists of autochthonous plant species that assist the structural richness of the soil and combat erosion and compaction.

Viticulture: North-south orientation. Clones selected by the winery over the past 12 years, originating from various areas of Galicia, and chosen for their adaptability to the new environment. Virus-free. VSP training system. Hard pruning. Spring pruning to remove shoots, erection of wires.

Irrigation: Regulated Deficit Irrigation (RDI) is employed by applying water stress at certain stages of the vine's growth cycle to promote concentration of aromas and flavours.

Integrated pest control: No insecticides are used. The grape moth is controlled by mating disruption techniques. There is little threat from mildew, whereas oidium is contained mainly with sulphur. There is no treatment for botrytis.

Characteristics of the vintage:

The ripening period for Albariño at Raimat has been characterized by mild, cool temperatures, especially at night when quite low values were recorded. This has meant that the ripening process for Albariño 2007 has been slow, resulting in wine that is aromatic, fresh and fruity.

Crop health was excellent with a total absence of disease and pests.

Picking took place at night to take advantage of the low temperatures. It was performed rapidly to avoid oxidation problems and impaired fruit quality.

Vinification:

After pressing, the must undergoes a cooling process whereby the temperature is reduced to 14°C in order to carry out static decanting without loss of must aromas. Once clean the must is then racked into a stainless-steel tank for controlled fermentation at between 16 – 18°C. Once alcoholic fermentation is completed we rack the wine into tanks with carbon dioxide so as to avoid oxidation and retain freshness.

Analysis:

ABV:13%

Total acidity (in tartaric):7,27g/l

Residual sugar:..... 1,92g/l

Tasting Notes:

Appearance: Pale yellow in colour with greenish hues that indicate the wine's freshness. Bright and transparent.

Nose: Intense aromas of citrus, dried flowers and spices with an additional hint of sweet vanilla and dried fruit.

Palate: Pleasant initial impression, that brings out the full complexity of aromas present on the nose. Agreeable on the mid-palate due to its well-rounded nature. The aftertaste is persistent with a citrusy finish that provides ample freshness.

Winemaker's comments:

We do not recommend decanting this wine nor do we deem it necessary.

Storing/ageing potential:

Ready for immediate consumption.

Food matching:

A perfect complement to dishes that contain white meat, fish, rice and pasta.

