

Vinos del Atlantico

Columna Albarino

THE FACTS

COUNTRY: Spain

REGION: Galicia

APPELLATION: Rias Baixas

CEPAGE: 100% Albarino

WINEMAKING: Fermentation occurs naturally utilizing indigenous yeasts that live on the skin of the grapes. Before fermentation the grapes macerate at cool temperature (39F) for 1-2 days. The wine is aged in stainless steel tanks.

ALCOHOL BY VOLUME: 12.5%

AGING: stainless steel

THE STORY

Vinos Atlántico was founded with the purpose of preserving the winemaking heritage of Alberto Orte's family. Independently producing wine throughout Spain since the late 1800s. Alberto produces two types of wines: wines of unique terroirs, which are labeled as Alberto Orte, and wines from village- designated vineyards that are more approachable, which are labeled as Vinos Atlántico.

PHILOSOPHY: Alberto believes that low yields, balanced soils, and top-quality raw materials are three fundamental factors to creating terroir-reflective and balanced wines.

THE ADJECTIVES

OVERALL: Beautiful balance & ripeness

AROMAS / FLAVORS: Quince, lemon zest and jasmine

THE SELLING POINTS

Fresh, approachable expression of Albariño

PAIRINGS: Seafood, clams, oysters, sushi, Indian, Thai, sesame noodles, chicken tikka masala, tacos

