

Chan de Rosas

Albarino Cuvee Especial

THE FACTS

COUNTRY: Spain

REGION: Galicia

APPELLATION: Rias Baixas

CEPAGE: 100% Albarino

WINEMAKING: Co-fermented, and cold-macerated. Fermented on the lees in stainless steel with weekly stirring. Partial Malolactic.

AGING: 15% 6 months on lees in 400L new French oak

THE STORY

The vineyards that grow the Chan de Rosa wines have been, in some cases, planted more than 70 years ago. The weaving together of the multiple sites with variations in exposure, soil type, and level of Atlantic influence produces a balanced and honest reflection of the region within Rías Baixas.

PHILOSOPHY: The weaving together of the multiple sites produces a balanced and honest reflection of the region. The final wines are unadulterated due to this targeted selection process of each vineyards' production to perfect the balance of ripeness with natural acidity.

BIOGRAPHY: For more than a century, the founding families of Premium Fincas have cared for the land and its vineyards, producing quality wines in the best denominations in Spain.

THE ADJECTIVES

OVERALL: Vibrant & versatile

AROMAS / FLAVORS: White flowers, green apples, citrus, and hints of vanilla and baked pears

MOUTHFEEL: Persistent & generous

THE SELLING POINTS

AWARDS: 92pts Wine Spectator

SUSTAINABILITY: Sustainable In Practice

