



Winery

The winery was acquired by the Simon Ferro family in 1975, but had been producing wines from the Condado de Tea sub-region of Ria's Baixas since 1862. Over time the family's vineyard holdings have grown from 1 hectare to over 50. The winery today is run by 4 of the Simon Ferro brothers who are the children of the founder.

Wine making

Selection of Albariño variety grapes in a perfect, excellent state of ripeness. An excellent quality must is made from a thorough pressing, with body and stable. Fermentation of the alcohol takes place in stainless steel vats, at a controlled temperature of 18oC; when fully fermented, all the wines are decanted to separate the dregs, followed by the "coupage" of the various vats. The wine is then stabilized by applying cold, filtered and bottled, after passing through a microbe-free filter process to ensure that the wine is preserved in the bottle in perfect condition.

Wine character

Clear, brilliant wine, with an extremely elegant lemon-yellow colour. An intense aroma on the nose, with persistent quality aromas, reminiscent of green apple and tropical fruits (pineapple) lingering on the palate, with a perfect acidity harmonizing with its body, making this a very pleasant wine full of sensations.

Analysis

100% Albariño

Alcohol content: 12.5%

Total acidity: 5.8 g/L

Volatile acidity: 0.36 g/L

Reducing sugars: 1.1 g/L

Free sulphur: 35mg/L

Total sulphur: 80 mg/L

