

SANTIAGO RUIZ **2016 Rias Baixas Albarino**

Tasting Notes

Clear and bright yellow. Intense and complex nose showcasing aromas of fruit (apple, pear, apricot), herbs (lemon verbena, aniseed) and mineral notes. Full bod-ied, its fruity complexity returns combined with wet-stone minerality on the palate prior to a long and crisp finish. The combination of five native grape varieties to Rias Baixas makes this a wine with a uniquely distinct character.

Food Pairing: Ideal on its own as an aperitif. When paired, it works well with fish and shellfish, cream bases soups, white meats (turkey, chicken) and summer salads. Serve cold.

Technical Data

Varietal: 74 % Albarino, 10% Loureiro, 7% Godello, 5% Treixadura, 4% Caino Blanco

Alcohol: 13%

Region: Rias Baixas