



Viña Almirante

www.vinaalmirante.com



Brand: Vanidade. Viña Almirante.

Variety: Albariño (100%).

Denomination: Rías Baixas.

Subzona: Val do Salnés (Galicia. Spain).

Vintage: 2025.

ABV: 13°.

Soil: sandy loam.

Winemaker: Rafael Fraga.

Winemaking: a coupage of musts obtained by direct drawing off, balanced by grapes subjected to a process of cryomaceration. This method adds sumptuousness in the mouth and a notable aromatic complexity. Good balance of acidity and the natural persistence of the albariño grape.

Process: destemming, partial cryomaceration, pneumatic pressing, static racking by cold decanting. Fermentation in stainless steel vats at 17°C.

Acidity: 6.5 g tart/L.

Reducing sugars: 1 g/L.

PH (-): 3.33.

Tasting notes:

Appearance: straw yellow in colour with bright, greenish glints.

Bouquet: a complex nose with ripe fruit aromas but also vanilla, lavender and lemon verbena.

Palate: crisp start, distinguished by its great broadness and fluidity. Keeps up a fragrant sensation, making this a highly seductive wine.

Packaging:

Case: 3 / 6 / 12 bot.

Capacity: 0.75 L / Magnum 1.5 L.

Cork: Diam 3 or similar.

International awards for design:
Pentawards, Graphis Nyc, Best in food.