

## Chan de Rosas Clásico

### Winery:

Chan de Rosas

### Grape varieties:

100% Albariño

### Location:

Valle de Salnés, D.O. Rias Baixas.

### Alcoholic degree:

13%

### Elaboration:

Hand-picked harvesting in boxes of 15kg. After de-stemming, the grapes are cold macerated at 5°C for 12 hours. Fermentation and ageing in stainless steel vat.

### Ageing:

A minimum of 3 months aging in stainless steel tanks, with a weekly bâtonnage stirring to maintain the lees suspended during aging.

### Tasting:

White flowers, pome fruit, citrus.

