



## Chan de Rosas Cuvee

### Winery:

Chan de Rosas

### Grape varieties:

100% Albariño

### Location:

Valle de Salnés, D.O. Rias Baixas.

### Alcoholic degree:

13.5%

### Elaboration:

Harvested by hand in boxes of 15 kg. After de-stemming, the grapes are cold macerated at 5°C for 12 hours. The alcoholic fermentation is done under controlled temperatures in stainless steel tanks.

### Ageing:

85% of the wine ages at a minimum of 6 months in stainless steel tanks, and 15% of the wine ages at a minimum of 6 months in new French oak barrels with 400L capacity. A weekly bâtonnage stirring is done to maintain the suspension of the lees during aging in the tanks and in the barrels.

### Tasting:

White flowers, pome fruit, citrus, vanilla.

90<sup>pts</sup>

