

# 2018 O FILLO DA CONDESA



## PRODUCER

Lagar da Condesa

## REGION

D.O. Rias Baixas | Spain

## TYPE OF WINE

Young White

## VARIETAL

100% Albariño

## AGING

None

## ALCOHOL

13.0%

## TARTARIC ACID

7.42 g/l

## pH

3.30



VEGAN



## TASTING NOTES

This wine shows a characteristic bright yellow color, with a vibrant minerality that's reminiscent of the sea. It has good structure on the palate, well-integrated acidity, and a great aromatic intensity with a touch of floral notes.

## FOOD PAIRINGS

It pairs ideally with any kind of shellfish, grilled fish, salads, chicken, seafood paella, pasta with clams.

## VINEYARDS

This wine was produced at Lagar da Condesa, located in the Valle do Salnés in the region of Galicia in the Northwest of Spain. Albariño grapes have been grown in Galicia for centuries. The wine was left on its fine lees to provide the roundness and creamy structure on the palate, and the optimal conditions were adhered to ensuring quality consumption.

**90 POINTS**

**Wine Spectator**

**90 POINTS**

**GUÍAPEÑÍN**