

# Adegas Morgadío

## Morgadío Albariño 2021



WINERY: *Adegas Morgadío*

COUNTRY: *Spain*

REGION: *Galicia*

APPELLATION: *D.O. Rías Baixas*

GRAPES: *100% Albariño*

SOIL: *granite sand*

AGE OF VINES: *35 years*

VINEYARD: *Emparrado – traditional arbor horizontal training system*

WINEMAKING: *Grapes are processed 30 minutes maximum after harvest. Aged on lees for 2 months, and in bottle 3 months.*

WINEMAKERS: *Marcos Souto & Ana Méndez*

ALCOHOL: *13%*



### THE WINE:

A scented and mineral albarino with pretty nectarine, lemon grass and sea salt essences. The medium-bodied palate is bone-dry, super-fresh and sleek with a bright, mouthwatering finish. Delicious and gastronomic. Elegant with complementing granitic minerality. Made from free-run juice, a well structured, dry Albariño with a long finish.

### THE WINERY:

Morgadío is the easternmost inland estate in D.O. Rías Baixas, located in the subdistrict of Condado do Tea. Albariño's revelation as one of the wine world's noble white varieties is due in large part to work done at this property from the mid '80s to the mid '90s. In 1988 the D.O. Rías Baixas was established as part of an ongoing movement to recuperate and assure authenticity. Refocusing attention on a superior microclimate and fuller style, Morgadío ("only son" in Gallego) set new standards upon its release. Condado's benign climate, southern exposure and soil of brilliantly-reflective granite sand serves to maximize the Albariño's concentration.

