

Adegas Morgadío

Legado del Conde Albariño 2021



WINERY: *Adegas Morgadío*

COUNTRY: *Spain*

REGION: *Galicia*

APPELLATION: *D.O. Rías Baixas*

GRAPES: *100% Albariño*

SOIL: *granitic sand*

AGE OF VINES: *35 years*

VINEYARD: *Emparrado – traditional arbor horizontal training system*

WINEMAKING: *Fermented in temperature controlled stainless steel tanks. Aged 1 month in bottle.*

WINEMAKERS: *Marcos Souto & Ana Méndez*

ALCOHOL: *12.5%*

UPC CODE: *7 37686 070033*



THE WINE:

A full-bodied, serious, perfumed dry Albariño similar to its sibling Morgadío, incorporating wines made from the first pressing in a comparatively softer and more floral style. Clean and brilliant yellow color with green hints. Orange blossom, melon and mineral allure. Almost tropical. A sleek and creamy palate, showing energy and verve, with bright, zesty acidity and lemon citrus.

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, specifically these vineyards in Crescente, have southern exposure and soils of brilliantly-reflective granite sand serve to maximize the Albariño's concentration.

