

TAMARAL

BODEGAS Y VIÑEDOS

LA CARMINA

2021



We can extract some characteristics that allow us to see where the wines will go this vintage.

On the one hand, they will be very fresh wines, perhaps a little more than previous vintages, with marked acidity.

Salty notes and minerality also quite present, it is there but not too strong, which promises that it will be similar to previous vintages.

White fruit, citrus touches, light aniseed contributions.

Not too complex, but we talking about wines without aging in barrels or with a long period of rest on their lees or none at all.

Easy drinking wines.

% ALCOHOLIC CONTENT 12,5%

GRAPE 100% Albariño

VINEYARDS
From the village of Arbo, on the northwest of Spain (Rias Baixas). Yields lower than 3.500 kg./ha. In the subzone of «county of tea».

WINEMAKING
We made a cold-soak of the grapes inside of the press, after lowering the temperature down to 8°C, leaving a few hours for extracting aromas and afterwards we continue with a light press on an inert atmosphere, and the obtained juice is racked the following day. Then it ferments with control of temperature set at 13°C.

TASTING NOTES
Brilliant straw yellow. Clean in the nose and with noticeable tropical fruit aromas (pineapple and passion fruit), citrusy highlights, and with a hint of peppermint. Savory, fruity and fresh on the palate, well-balanced and with a dry finish. It displays a clean retronasal and evokes again aromas of fruits and herbs.

PAIRING
Rice dishes and paellas, specially indicated for seafood or vegetables, tempura, gyoza or tataki.
