

Gobanilla Albarino

Region:
D.O. Rias Baixas

Grapes:
Albarino

ABV:
12.5%

What:

Gobanilla has a bright yellow color, with intense minerality, aromatic intensity with a touch of floral tones

Where:

This is a blend of grapes from two estates in the south of DO Rias Baixas in Galicia, north west Spain. Taboexa is a 13ha estate at 300m above sea level, with sandy and granitic soil typical of the region. The Arantei estate is at just 30m above sea level - with clay and pebbly soil. Harvest typically begins in the middle of September - grapes are hand harvested and collected in 20 kilo crates. 70% of the grapes are macerated before pressing for 6 hours at a controlled temperature. Fermentation takes place in stainless steel using natural yeasts, and maturation on the lees is also in stainless steel. The mineral and fruity character from the Arantei grapes is balanced by the freshness of the Taboexa grapes.

Barcode:
811449030127
Sales Info:
750ml ,Case12 ,35.30 lb.
Palletization:
70 cases / 5 Layers



Food Pairings:

A perfect match for white fish and seafood.

Tasting Note:

Fresh lime and clean herb aromas lead on to a generous and textural palate with ripe galia melon flavors, a refreshing saline edge and mouth-watering zesty finish.

