

EL ALBARIÑO JUAN MIGUEZ

VARIETY:
ALBARIÑO

ORIGIN:
D.O. RIBEIRO

WINEMAKER:
PABLO ESTEVEZ

AÑADA 2022:

Grapes sourced from Castrelo de Miño, with an average vineyard age between 14 and 28 years. This wine is characterized by spending 6 months on the fine lees, undergoing bâtonnage, resulting in an intense yellow color with fruity aromas and a long, velvety, and well-structured finish.

ELABORATION:

Grape selection on a vibrating table, cold pneumatic pressing with must separation, static settling, fermented in stainless steel tanks at a controlled temperature of 18°C.

Once fermentation is complete, the wine is racked with the fine lees, which remain suspended for 6 months using bâtonnage.

Racking for clarification, cold stabilization, filtration, and then bottling

TASTING NOTES

APPEARANCE:

Intense yellow with fruity aromas and a long, velvety, well-structured finish.

NOSE:

High intensity with fruity aromas reminiscent of pear, citrus, and stone fruit.

PALATE:

A very structured wine with melodious acidity over a large, pungent, fresh, long, and velvety body. Powerful retronasal aroma with good nuances and a pleasant, complex aftertaste

GRADE:

13 % Vol.

POTENTIAL GUARD:

4 Years

SERVING

TEMPERATURE: 8-10°C.

PRESENTATION: 75 c.l. Bottles / 6 unit box

VEGAN

PROYECT:

Juan Miguez is a collection of 100% single-varietal Godello, Torrontés wines that have been made by the O Ventosela team in tribute to Juan Miguez Montero, founder of the winery.



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