



WINE:

Gran Leiriña



VARIETY:

100% ALBARIÑO

ORIGIN:

D.O. RÍAS BAIXAS

OENOLOGIST:

Pablo Estévez

LOGISTIC:

EAN-13 8414736000388
Dun-14 / ITF-14 68414736000397
GTIN-14 68414736000397

VINEYARD:

Monte a Picaraña, sandy soils granite bottom, heights between 100 and 200 m. above sea level, Vineyard age between 12 and 28 years.

WINE HARVEST:

Vineyard grape's selection in 15kg boxes, the grape temperature control is carried out from the second week of September.

PRODUCTION:

Grape's selection on vibrating table, cold pneumatic pressing with separation of musts, static racking, Fermented in tanks of stainless steel at controlled temperature 17°C.

Cleaning racking, cold stabilization, filtered and then it is bottled.

TASTING NOTE:

VISUAL PHASE:

It presents a lemon-yellow color with elegant golden highlights, clean and bright.

SMELLING PHASE:

It is of great intensity, with marked minerality, white flowers, and stone fruit, integrating a harmonious and complex aromatic profile.

TASTING PHASE:

Fresh and full-bodied, very balanced, smooth, and silky.

Long and persistent finish

ALCOHOL:

12,5 % Vol.
Sugar reduction: 1,0 g/l
Total acidity: 6,4 g/l

HOLD ITS POTENTIAL:

5 Years

SERVING

TEMPERATURE:

8-10° C.

PRESENTATION: 75 c.l. bottle / 6 units wine box.
Europallet 105 boxes / 105 boxes / floor / 21 floors

VEGAN

PROJECT:

After a entire life in the industry, Juan Míguez Montero in 1980 decides to develop and market its own wine, Gran Leiriña brand was created which takes its name from a small vineyard in Carballeda de Avia.

Years later it proceeds to elaborate wines with the denomination of origin Rias Baixas to accompany the already successful Gran Leiriña Treixadura.



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