



TABOEXA

RIAS BAIXAS

VARIETAL: Albariño **VINTAGE:** 2016 **ALCOHOL:** 12,5%
WINEMAKER: Jose Maria Ureta

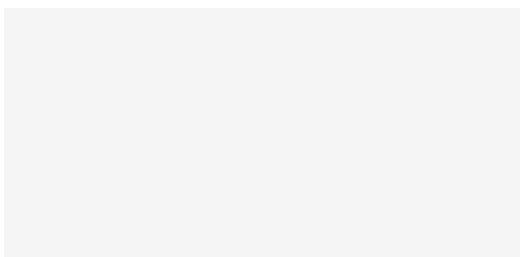
Taboexa was a Celtic place of worship in Galicia.

WINEMAKING:

Year of plantation: 1990

The vineyards, are vine-driven, at 200 meters of altitude. Its soil is granite and stony, it is oriented to the southwest with high slope. The grapes are destalked then softly pressed in pneumatic presses. Maceration takes place at 10°C for 48 hours. Then the must is taken to stainless steel vats, where it ferments at a controlled temperature of 18°C for 3-4 weeks.

TASTING NOTES

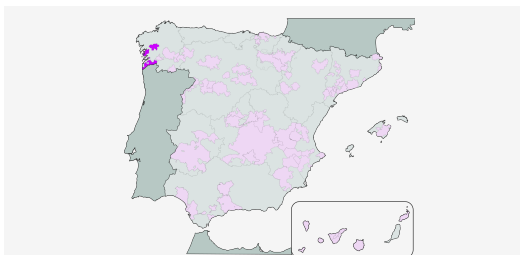


COLOUR: It is straw yellow in colour with a hint of green, and is clean and bright.

AROMA: It has aromas of ripe fruit, apple, melon, citric fruits and floral tones.

PALATE: Well structured with a strong acidity in the mouth, and a long, persistent and pleasant finish. Very fresh.

THE REGION



It is believed that the Albariño grape was introduced to the area in the 12th century by the Cistercian monks of the Monastery of Armenteira.

The climate is Atlantic, with wet winters and sea fog. In general rainfall is high and the temperatures mild. In general, maximum temperatures in summer rarely usually exceed 30 °C and only drop to 0 °C in December, but the winters are cold with frequent frosts and rainfall of over 2,000 mm a year.

Strong winds can occasionally cause problems for the vineyards, especially those located on the west face of the coast. Frosts, hailstones and summer heat can also cause complications.

The vines are trained along granite posts (called *parrales*) and wires so as to protect them from humidity and to maximise their exposure to the sun in summer.

Over 90% of the wines produced are white, predominantly using the Albariño grape variety.