

Gobanilla Albarino, 2020



The rain in Spain falls mainly in Galicia especially fine misty Gobanilla!

EBS941	Bodegas	Rias Baixas, Spain
White	12.5%	Screwcap
100% Albarino		

HOW IT'S MADE

This is a blend of grapes from two estates in the south of DO Rías 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.

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.

Case / Bottle Size	12 x 750 mL	
Bottle Barcode	1144903023	
Case Weight	N/A	
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Capsule Type	Aluminum	
Pallet Details	70 cases per pallet / 5 layers	

FOOD MATCH

A perfect match for white fish and seafood.

AWARDS

ALLERGENS

Contains sulfites and no other allergens