

LA PODA

Albariño

LA PODA

Look after the vine, express the varietal characteristics, obtain healthy, high quality fruit. "La poda" means pruning: a technique aimed at obtaining the best grapes to produce genuine wines, the best wines that place value on the art of vinegrowing. La Poda Albariño brings together all the necessary elements for exceptional wines: the right climate, the ideal terroir, late harvesting, care for the vines...



ORIGIN	D.O. Rías Baixas
TYPE OF WINE AND VINTAGE	White 2019
GRAPE VARIETIES	100% Albariño
SERVING TEMPERATURE	Approx. 10°C – 12°C.
VINEYARDS	Vineyards located in the Salnés subzone, where the Albariño variety shows its full personality. This subzone is near to the coast, next to the Arosa River estuary and the Atlantic Ocean. The Atlantic influence shapes the character of the wines made in el Salnés.
WINEMAKING AND AGEING PROCESS	Fermented in stainless steel tanks at a controlled temperature. The wine is not aged at all, in the interest of preserving the most Atlantic and pure expression of the variety.
STYLE OF WINE	Fresh, fruity and lively.
FOOD PAIRINGS	All kinds of fresh and canned seafood, especially those from the Galician estuaries. Fish and creamy risotto or dry paella type rice and fish dishes. Japanese and Peruvian cuisine (sushi, <i>ceviche</i> , <i>tiraditos</i> , etc..)

TASTING NOTE

WINEMAKING WITH A GLOBAL OUTLOOK

Almudena Alberca MW heads up the winemaking team and is part of the current generation of Spanish oenologists with international vision.



Lemon yellow with greenish highlights.



Citrus with notes of stone fruits.



Fresh, juicy, fluid and saline.



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