

# SEÑORÍO DE RUBIÓS WHITE CONDADO



This wine represents the traditional vinification in the subarea of O Condado do Tea. Winegrowers used to cultivate the different varieties in the same small plots and, after the harvest, they fermented them in the same tanks. In our winery, we ferment the must separately and then blend the resulting wines.

## VINIFICATION

This wine appears after blending six indigenous varieties from Condado do Tea region (treixadura, albariño, white loureira, godello and torrontés), all of them picked by hand.

Once in the winery, bunches are destemmed, cooled and passed to the pneumatic press.

The must obtained from the press is sent to the tank for the racking. Then, it is fermented at 16 °C during 15 or 20 days. After the fermentation, the wine is decanted to put it apart from its lees.

The following processes are the stabilisation by cold, the filtering and, finally, the bottling.

## TASTING NOTES

Visually, it has a bright straw yellow colour. On nose, it appears very fruity, fresh and clean, highlighting treixadura with hints of green apple. Its acidity is medium to high.

On the palate, it is very complex due to the mixture of varieties, delicious and elegant.

## DATA SHEET

Alcohol- 12,50 %  
Total acidity - 5,50 g/l  
Volatile acidity - 0,40 g/l  
Free sulphurous - 26 mg/l  
Total sulphurous - 120 mg/l  
PH - 3,50  
Density - 992 mg/ml  
Reducing sugars - 1,50 g/l



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