

VIÑA EGUÍA

Fresh, aromatic and with balanced acidity. This wine displays a distinctly Atlantic profile, influenced both by the grape variety and by the proximity of the vineyards to the ocean, as well as the granitic composition of the soils.

D.O.	D.O. Rías Baixas
Zona	Valle del Salnés, Pontevedra
Variedad	Albariño
Añada	2025
Tipo	Blanco

Vineyard Information

Location: Near the winery, in the Salnés Valley.

Altitude: 50-100 meters.

Orientation: Variable.

Morphology: Small plots both on flat land and on slopes.

Vineyard Age: Planted from 1995 onwards, and cultivated both on trellises and in the traditional pergola system.

Soil: Acidic of granitic origin, rich in quartz and with a sandy texture.

Climate: Oceanic, with mild average temperatures and very high rainfall (more than 1,500 mm/year).

Winemaking and Aging

Harvest: Hand-harvested in small boxes.

Fermentation: 14 days in stainless steel tanks.

Winemaking routines: Fermentation at low temperatures (14-16 °C) to enhance the aromatic potential of the variety.

Ageing: The wine is released after a few weeks of resting in stainless steel tanks.

Wine Tasting

Colour: Very vivid pale gold with greenish reflections.

Nose: Intense and clean, with distinct aromas of citrus and white fruit, including pear, apple and white peach, accompanied by notes of white flowers.

Palate: Vibrant, lively and fresh, with crisp, fruity flavours. Displays the intense texture characteristic of a well-aged Albariño.

Finish: Round, persistent and pleasantly refreshing.

Pairing

All types of fish and seafood, cooked using any technique: grilled, roasted, steamed, fried.

Rice and seafood pasta dishes, such as paella.

Sushi and other fish-based preparations (such as smoked fish).

Serve at 9-10°C

