

# PRADO DO VALO

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## JOVEN



ADEGA  
VILLAVERDE

Prado do Valo Albariño wine is produced with grapes selected by our harvesters in accordance with our quality rules and traditional growing techniques.

The average age of the vineyards is 20 years.

## HOW IT IS MADE

After the manual grape harvest and when the grapes have been selected, they are placed in a pneumatic press. They are then subjected to gentle pressure, and cleared for 48 hours in static cold. Fermentation lasts for 20 days in stainless steel at 16°.

### Observation:

Straw yellow colour with intense greenish hues, clear and shiny.

### Aroma:

Medium-high intensity, tropical hints, pineapple, passion fruit, melon and floral base, jasmine, orange blossom.

### Tasting:

A fresh and balanced taste. Moderately acid and well integrated with reminiscences of fruit (apples and stone fruits). The after-taste is lingering, tasty and fruity.

## PAIRING

This is a very versatile wine. It respects and enhances the taste of fish and seafood, white meat, rice, pasta, salad and even tinned food. The perfect match for sushi or ceviche.

Serving temperature: 9-10° C

## TECHNICAL CARD

**Year:** 2020

**Region:** Galicia, España

**Designation of Origin:** D.O. Rías Baixas

**Type of wine:** Blanco Joven

**Variety:** 100% Albariño

**Harvest:** Manual

**Alcohol:** 13% alc,

