

Mathilde Chapoutier
sélection

RÍAS BAIXAS
APPELLATION D'ORIGINE PROTÉGÉE

MELIDAO

CLIMATE

A key feature of the appellation, the oceanic climate moderates temperatures due to the proximity of the Atlantic Ocean. The vineyards receive plenty of rainfall throughout the year, along with a high level of sunshine. The low altitude is also an essential factor in the typicity of the vineyards.

HARVESTING

Grapes from old vines (50 years old), harvested by hand at perfect maturity. The vines are trained in pergolas to protect them from humidity and ensure they have better exposure to the sun.

VINIFICATION

85% stainless steel fermentation and 15% fermentation in new French oak barrels (500 litres).

MATURING

Weekly bâtonnages (stirring of the lees). After three months spent in barrels, the wine is transferred to stainless steel vats. No malolactic fermentation.

FRESHNESS	●	●	●	●	●
INTENSITY	●	●	●	●	●
FRUITS	●	●	●	●	●
SALINITY	●	●	●	●	●

*Colour pale yellow
flecked with green.*



Albariño

Palate

*nice balance between vibrant acidity
and a slightly creamy texture typical
of the grape variety that adds freshness.*

Nose

*intense aromas of white fruit
(white peach), honeysuckle
and lemon zest, underpinned
by the mineral notes typical
of granitic soils.*

To enjoy...

8 - 10°C

3/5 years old

With seafood
or sea bream ceviche for fine dining.



Province of Salnes.
Age of the vineyards: average of 50 years.
Soil type: granitic, only from old vines planted in shallow
soils derived from the decomposition of the granite.