



L-100 GAMA 100

100% Loureiro

Tasting

Citrus and floral nose, orange blossom, white flowers and light hints of rose, white and stone fruit, well-assembled with light balsamic notes from the French oak.

Medium structure, light, fresh and lively, with good acidity as with any good son of the Atlantic. Well balanced and tasty.

Bottles produced: 3,435

Technical Data

BRAND: Davila L-100

VINTAGE: 2022

WINERY: Adegas Valmiñor

VARIETY: 100% Loureiro

TYPE OF WINE: White

APPELLATION: Rías Baixas

DRINKING TEMPERATURE: 10-12 °C

Processing

White wine made from a selection of Loureiro grapes grown in the valley of O Rosal, with cold maceration for about 5 hours.

Controlled fermentation between 16-17 °c to be transferred to French oak barrels with its lees for 9 months. It then rests in stainless steel until bottling.

