



DAVILA O ROSAL

Rain, sun, air and land

Tasting

Pale yellow color with green hues; clean and bright. It has a fine and well defined tear. Intense primary aromas of varietal character. Citrus notes (lime, lemon) and tropical fruit (pineapple) predominate. Floral nuances add elegance and complexity; roses and orange blossom. The palate is fresh and elegant, with structure and an Atlantic profile highlighted by acidity. A slight bitter touch adds balance and character. Smooth, savory and round with an elegant and persistent finish.



Technical Data

BRAND: Davila
WINERY: Adegas Valmiñor
VARIETIES: Loureiro, albariño & treixadura
TYPE OF WINE: white
APPELLATION: Rías Baixas
DRINKING TEMPERATURE: 10-12°C



Processing

Pre-selection and grape analysis from the vineyards. Sorting table in the winery before destemming. Cold maceration (10°C) during 6-8 hours. Pressing. Settling of the juice by flotation in stainless steel tanks. Alcoholic fermentation (each grape variety separately) under an automatic temperature control. Ageing on the lees for the albariño and loureiro grapes in stainless steel. Stabilization. Filtering through a tangential filter and bottling. Resting in the bottle for sixty days prior to distribution.

