

# M-100 GAMA 100

Loureiro, Caíño Blanco  
& Albariño



## Technical Data

BRAND: Davila M-100  
WINERY: Adegas Valmiñor  
VARIETY: Loureiro, caíño blanco and  
albariño  
TYPE OF WINE: white  
APPELLATION: Rías Baixas  
DRINKING TEMPERATURE: 10-12°C



## Tasting

Yellow with golden highlights, bright and crystalline in appearance; fine and persistent tears.

Aromatically complex and intense. Sweet and floral notes; elderflower, lychee, and rose accompanied by citrus and honey nuances. Aging on lees and in wood barrels contribute elegant balsamic, toasted, and smoky notes, light menthol, and hints of fine pastries. A blend that offers an enveloping and elegant nose.

On the palate, it shows nerve and firm structure. Oily texture, tasty and fresh, balanced by well-integrated acidity. Fruit and pastry notes are clearly present on the palate, prolonging its presence. Long, elegant finish with a subtle bitterness that adds depth and character.

**Bottles produced: 3,500**

## Processing

Cold maceration of Albariño grapes. Fermentation in French oak vats (2,500 L.) and new barrels (300 L.) of Hungarian and French oak. Aging on lees in vats with batonnage. Subsequent blending with Loureiro and Caíño. Aging in stainless steel tanks until reaching optimal conditions, followed by bottle rest for commercialization.

