

# MAROLA & MASS

D.O. Rias Baixas - Albarino

## Winery Notes:

Marola & mass is a magnificent young white wine, bottled late harvest of 2018, covered under the umbrella of the denomination of origin Rias Baixas. From vineyards in vines, with an average age of 25 years, with a yield of 7,300 kilos / hectare and soils of granitic-sandy loam origin are suitable for the cultivation of the variety.

## Wine Making Notes:

The grapes are received at a selection table, they are destemmed, the must is extracted without exerting any pressure, and it is carried out for static clarification for 36 hours at 10°C. After this time, the limpid must ferments in stainless steel tanks at a temperature of 14°C for 21 days. Keeping on its fine lees until its stabilization and bottling.

## Tasting notes:

Straw yellow color with greenish tones, clean and bright. In the Olfactory Phase, it's medium-high intensity, aromatic herbs, balsamic, citrus, grapefruit, lemon, tropical, pineapple and white flowers. In Gustatory Phase, It's fresh, sweet, very fruity, balanced and persistent.

VINTAGE	2019
WINE TYPE	White
VARIETAL	100% Albarino
ALC.	13%
REGION	D.O Rias Baixas
PRODUCTION	5000 Bottles



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