

Mar de Ons, Albariño

Tasting note

Bright yellow with touches of green. Intense on the nose with citric, apple and aromatic herbs. Pleasant taste with citrus fruit and flavours of aniseed and fresh mint. A refreshing and mineral finish due to the influence of the Atlantic Ocean.

Serving temperature

Recommended serving temperature between 8-11°C.

Gastronomy

This wine goes very well with shellfish (lobster) fruits de mer, chicken and rice dishes.

Vinification

Because of the temperature difference between day and night along with the sea breezes, the grapes endure a slow maturation process which increases their aromas. The alcoholic fermentation takes place at a temperature of 18°C with natural yeast, followed by maturation for 6 months on its fine lees (sur-lie with batonnage).

Surrounding area

Albariño is the grape variety of the Galician Rías Baixas region, which is located in the northwest of Spain, near the Atlantic Ocean. In this wet and cool environment, the Albariño thrives very well. The humid climate makes the wine-growing complex. The vines create a 'roof of leaves' which gives additional protection to the grapes. The small size of the grape with a thick skin creates an intense aroma and exquisite taste, which makes it one of the most demanded and valuable white wine from Spain.



Wine description

Zone	D.O. Rías Baixas
Variety	100% Albariño
Alcohol	12,5%

Logistic Information

Bottle	0,75 L 1,75 L
Case	12 pcs.
Case size	314*235*325 mm
Weight	15 kg
Per pallet	60 cases

Awards

Decanter 2021 – Gold 97 points

Concours Mondial Bruxelles 2023 – Silver medal

Mundus Vini 2024 – Silver medal

VinEspaña 2024 – Gold medal

