

VIÑA ZACO

2015 ALBARIÑO

Viña Zaco

Viña Zaco Albariño is the white partner of our renowned Viña Zaco Tempranillo.

The fruit for Viña Zaco Albariño is sourced from Val do Salnés (Salnes Valley), one of the five sub-zones of Rias Baixas, Spain's best known region for producing Albariño. Rocky and alluvial soils, paired with the Atlantic climate offer ideal conditions for growing fruit that is the true expression of what the Albariño varietal should taste like.

Viña Zaco Albariño is the outcome of an innovative winemaking process. The result is a wine with great acidity and a buttery texture that lingers on the palate.

Viña Zaco Albariño Winemaking

Grape growing in Rías Baixas stands out for its Atlantic influence and for a training system known as *Parra*. The vines grow up to a height of almost 600 feet and then spread out horizontally. This ensures good ground sun exposure in the summer whilst the clusters remain in the shade, for proper ripening.

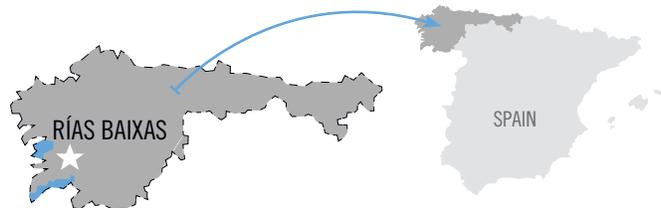
The grapes ripened very well thanks to warm, dry spring and summer weather. Lower temperatures in August slowed the pace of ripening, helping to maintain the typical acidity of Albariño. Suitable weather in September allowed the grapes to conclude their ripening with great aromatic intensity, balanced acidity and excellent quality.

The grapes were hand-harvested and vinification started with destemming and pressing, followed by static fining and alcoholic fermentation at 60-64°F. Subsequently, the wines began malolactic fermentation and were left for several months on lees before being bottled. This allows us to obtain much more complex wines with an unctuous mouthfeel yet maintaining their usual freshness.

Cellaring Potential

It is ready to drink now and, if stored in appropriate conditions, it has the potential to keep its freshness for another 3 years.

Wine Growing Region: D.O. Rías Baixas



Varietals

100% Albariño

Analytical Properties

Alcohol | 12.5%

Total acidity | 6.5 g/l

Residual sugar | 3.5 g/l

Tasting Notes

Pale yellow with lemon-yellow hues. Intense nose with elegant aromas of white flowers, grapefruit, apples, and spices. Enveloping and fresh in the mouth with good balance and a mineral touch, typical of Val du Salnés. Fresh citrus notes on the finish.

Food Matching

A versatile partner with food, we recommend drinking Viña Zaco with fish, shellfish, appetizers, rice dishes and pasta. It also has enough structure to accompany white meats and sausages.

