

AS BATEAS 2017

AS BATEAS concentrate all the potential of some specific vineyards in the Salnés zone (Pontevedra) to age with grace during the next years.

Viticulture an oenology: Suso y José María Rodríguez

Comercial Director: José María Rodríguez (+34 627 471 397)

Technical consultants: Laura Montero y Dominique Roujou de Boubée

Región: Salnés valley in the Rias Baixas (Galician)

Soils: atomized granite clay and clay above atomized schist

Climate: Atlantic

Grape variety: 100% Albariño

Age of vines: 12 to 100 years old

Viticulture: Integrated

Vine training system: pergola

Production/ha: 5000 kg/ha (42 hL/ha)

Harvest: manually in 20 kg boxes, on 7th and 10th September

VINIFICATION

Grapes are whole de-stemmed; pressed in a pneumatic press. After clarification the must ferments at a temperature of 18 °C for 8-10 days. Then the wine is aged on the lees in stainless steel tank for 8-10 months.

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|---------------------------------------|------|
| Alcohol by volume (%vol.) | 13,3 |
| Total acidity (g/L) in tartaric acid | 7,65 |
| Volatile acidity (g/L) in acetic acid | 0,34 |
| pH | 3,01 |
| Residual sugars (g/L) | 2,0 |
| Free sulphur dioxide (mg/L) | 8 |
| Total sulphur dioxide (mg/L) | 30 |

Production of 2000 bottles (embotellado el 15/09/2018)

SERVING

We recommend decanting the wine before serving at 10°C

As bateas is more introverted and does not give in the first time. Aromas of rose, fennel, wild mint and broom flower intermingle in the glass. The wine has a very lively, fresh, sapid and persistent mouthfeel..