

# MYTILUS ALBARIÑO 2024

An introductory wine to Albariño from Rías Baixas, fresh, approachable, and easy to drink.

**Viticulture and winemaking:** Suso and José María Rodríguez

**Sales Manager:** José María Rodríguez (627 471 397)

**Technical Consultants:** Dominique Roujou de Boubée

**Region:** D.O. Rías Baixas (sub-zona Salnés)

**Soils:** Decomposed granite

**Climate:** Atlantic

**Grape variety:** 100% Albariño

**Vine age:** 10 to 100 years

**Viticulture:** Conventional

**Pruning style:** Pergola

**Yield per hectare:** 10,000 kg/ha (84 hL/ha)

**Harvest:** Hand-picked in 20 kg crates

**Harvest dates:** Between September 2nd and September 14th.

## VINIFICATION

Destemmed, crushed, and pressed in a pneumatic press. The must is clarified and fermented at 18°C for approximately 8 days. It is then aged on its lees in stainless steel tanks for 4 months.

Alcohol by volume (% vol.):	13,4
Total acidity (g/L) as tartaric acid:	8,7
Volatile acidity (g/L) as acetic acid:	0,59
pH:	3,32
Residual sugars (g/L):	<1,5
SO <sub>2</sub> libre* (mg/L):	20
SO <sub>2</sub> total* (mg/L):	80

\*Analysis performed on 14/06/2025

## SERVING

We recommend decanting the wine before serving at approximately 10°C.

## TASTING NOTES (01/06/2025)

Mytilus 2024 is a cheerful and fresh wine, evoking rose, lime, lemongrass, and anise. Its round, flavorful, light, and lively palate makes Mytilus the perfect wine both as an aperitif and to accompany a meal; easy to drink and enjoy.