

ARCAN 2023

Typical albariño from the Salnés Valley, in Rías Baixas, to enjoy now and during the next 10 years.

Viticulture and oenology: Suso and José María Rodríguez, and Felix Padin.

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Technical consultants: Dominique Roujou de Boubée

Area: D.O. Rías Baixas (Salnés zone)

Soils: atomized granite, clay and clay above atomized schist.

Climate: Atlántic

Grape variety: 100% Albariño

Aged of wines: 13 to 50 years old

Viticulture: Integrated

Vine training system: pergola

Production/ha: 8000 kg/ha (67 hL/ha)

Harvest: grapes were hand picked into small 20 kg cases in early hours between 2nd of September and 14th of September 2023.

VINIFICATION

Grapes are whole de-stemmed and 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 6-7 months.

Alcohol by volume (%vol.):	13,0
Total acidity (g/L) in tartaric acid:	8,4
Volatile acidity (g/L) in acetic acid:	0,47
pH:	3,13
Residual sugars (g/L):	0,30
Free sulphur dioxide (mg/L)	22
Total sulphur dioxide (mg/L)	91

*14/06/2024 analytcs

Production of 16000 bottles (bottled 05/09/2024)

SERVING

We recommend decanting the wine before serving at 10-12°C

TASTING NOTE (10/09/2024)

Arcan 2023 has a pronounced varietal aroma of lemon, yuzu, melón, wild herbs and notes of alga and iodine. The wine is round, with great acidity and a saline sensation that makes you salivate. Still young, the wine will improve during the next 10 years.