



SINGLE VARIETY WHITE

100% Albariño (50-year-old vines)

Vineyard: 20 plots (area 11 hectares) (Lugar de Camanzo, Beubas and Añobre / Municipality of Vila de Cruces) within a 2.6 km radius of the winery.

Type of vineyard planting: Vine arbour (planting density 1,100 plants/ha).

Orientación: South-east.

Type of Soil: Clay, Iron, Quartz, and Schist.

Altitude: From 80 m to 272 m above sea level.

Vintage 2025.

- Unstable spring: It was described as “very warm”, with high minimum temperatures and heavy rainfall.
- Rainfall was frequent and the season was characterised by high humidity
- Variable summer: Warm periods (the warmest in Galicia’s history since 1961) with an average temperature of 21.1°C and dry, with 62% less rainfall than usual, and an August marked by an intense heatwave, with averages approaching 21.8°C
- Cold September: lack of rain, 30% below the historical average; during the harvest, conditions were dry with cool temperatures.

The result was good grape health, good sugar content and good acidity.

Harvest: Manual (in 16kg boxes) that began on 5 September 2025.

Wine-making: Destemming, cryomaceration, gentle pressing (low must yield). Controlled fermentation in stainless steel with indigenous yeasts. Aged in stainless steel vats for 2 months with its fine lees until bottling on 4 February 2026.

Análisis: Grad. alcoh. 13,5%vol · Acidez 6,68 gr/l · Acidez Vol. 0,27 gr/l · Ph 3,38 · Acido málico 3,41. Az r. 2 gr/l

Number of bottles: 66.666 bottles. **Type of bottle:** 75cl (box 6 bot)/ 150cl (box 4 bot) / 300cl (box 1 bot) / 500 cl (box 1 bot)

“It is a distinctive, complex and mineral Albariño, with a very balanced acidity, which conveys the uniqueness of the soil and the vineyard..”