

Nai e Señora Collection



*This wine has been carefully selected for its ageing on account of its characteristics. Aged in oak barrels for three months to enhance its complexity, this **age-worthy wine** remains faithful to the varietal characteristics of the Salnés Valley albariño grape.*

*With Nai Collection, we wanted to find other sensibilities. Thanks to its complexity, it evolves naturally and elegantly for five years. This Collection albariño is part of a limited, numbered edition of **1,500 bottles**, and it allows for a more comprehensive wine-tasting experience. Our recommendation is to taste it unhurriedly, sitting around a table, with a conversation about the outcome of bringing together albariño grape with oak wood.*

Produced with contemporary winemaking techniques combined with traditional oak-barrel ageing, this wine follows in the footsteps of the great albariños produced in our small family wineries, back when albariño was not marketed but stored and saved for major family celebrations. Now, we caringly send this wine out in the world, to be enjoyed in an occasion that is special to you.

TASTING NOTE

Albariño wine aged in oak barrels to enhance its complexity and attain a good integration between wood and fruit on both the nose and the palate. It has long-lasting freshness and liveliness thanks to an excellent balance between acidity and alcohol. Limited, numbered edition of 1,500 bottles vintage 2023.

THE APPEARANCE

Bright and clean, with a straw yellow colour.

THE NOSE

Medium-high intensity. The dominant notes are ripe citrus fruits, quince and white flowers.

THE PALATE

Fresh, round and enveloping in its attack, with a long aftertaste.

TECHNICAL DATA

Type of wine: Age-worthy white wine.

Varieties: 100% Albariño from the Salnés Valley.

Designation of Origin: Rías Baixas (Galicia, Spain).

Subzone: Val do Salnés (Salnés Valley).

Vinification: NAI E SEÑORA COLLECTION is produced with 100% albariño grapes, carefully hand-picked in 16 kg boxes at the end of the mild summers of the area, when grapes reach their perfect point of ripeness and optimal health status. Alcoholic fermentation takes place at 16°C for 21 days in stainless steel tanks, and it is then aged in 500 l barrels.

Parameters: Alcohol 13°
Total acidity 6,4 g/l
Residual sugar 2,3 g/l
*Contains sulphites

AWARDS

Silver Award Wood Elaborations- Official Tastings of the government of Galicia 2024

