

CASA DO SOL

Designation of origin:

Rias Baixas

Vineyards and Winery:

80 % of the vineyard is in the Valle del Ulla and 20% are unique vineyards from Salnés, North and Centre borders of the Designation of Rias Baixas.

Family winery located in the Pazo "Casa Do Sol", from the Sixteenth Century, named like that after the shield located at the main entrance, owned by the Counts of Castelo. The family members are very involved in all the management processes, manufacturing and marketing.

Grape variety:

Albariño.

Soils and Climate:

Sandy loam soils on a granite base.

The climate in the valley of Ulla is somewhat cooler than coastal areas, limiting production, lengthening the ripening process and increasing its complexity without losing a distant memory of the sea, adding minerality and giving it an identity.

Salnés vineyards mature a little earlier and help us when providing more fat and complexity to our wines.

Elaboration:

Wine "Casa do Sol" is based on a reasoned and natural viticulture, where the most important work is the monitoring and vineyard work from the pruning to harvesting.

In the winery, we work with the utmost respect for the identity and authenticity of our grapes, using an intuitive and little interventionist winemaking.

After a handmade harvest, and the selection of clusters, we make a cold maceration to strengthen primary aromas, found in the grape skin. Fermentation is natural thanks to native and own yeast.

Our Albariño is aged on the lees for about ten months, depending on the evolution of wine. Cellaring is in the right time, always seeking excellence in quality.

Tasting:

Albariño of the yesteryears, clean, pale yellow with a steely edging denoting youth. In the nose has notes of lime, citrus and apricot, fresh peach background. Feelings of almond blossoms. Memories of the sea, with slight iodized notes reminiscent of brine. The palate has a soft entry but with marked minerality, returning the citrus fruits, grapefruit, lime ... with persistence of white stone fruits.

Wine pairing:

It combines well with all kinds of fish, seafood, soft rice and not very greasy dishes; and especially with Japanese and Asian food. It should be served at a temperature of 11°.

Winery: SOLAGRA S.A.

Winemaker: D. Manuel Manzaneque Suárez

Lg. Laraño nº 8

15885 San Xulián de Sales. VEDRA

(La Coruña)

Tel: 0034 981 511634 - comercial@casadosol.es

