



Designation of origin:
Rías Baixas

Vineyards and Winery:

Family run winery located on a Galician country estate from the 16th century “Casa Do Sol”, known for its coat of arms at the main entrance, belonging to the Counts of Castelo. Family members are very involved in the management, production and commercialization of the wine.

80% of the vineyard is in the Ulla Valley and the remaining 20% is of exceptional quality in Salnés, bordering the north and center, respectively. Designation of origin, Rías Baixas.

Variety of grape:
Albariño

Soil and Climate:

Sandy loam soil on a granite base.

The climate in the Ulla Valley is somewhat cooler than the coast, which limits the production, lengthens the ripening process and increases the complexity which gives it hints of the ocean, adding minerality and giving it its own identity.

The Salnés vines ripen a little before which helps contribute a little more acidity and complexity to our wines.

Production:

“Casa do Sol” wine is based on a natural and thoughtful viticulture, where monitoring and maintenance of the vineyard from pruning to harvest are the most important.

In the winery we work with complete respect for our identity, the typicality of our grape using oenological intuition and little interference. After harvest and bunch selection, both done by hand, cold maceration is done to strengthen the primary aromas, which is found in the skin of the grape. The fermentation is naturally done thanks to autochthonous and our own yeast.

Our Albariño is aged on lees depending on the evolution of the wine. Bottled for 5 months until its commercialization.

Sampling:

Albariño of yesteryear; clean, light yellow in color bordering on steely which denotes youth. The bouquet has hints of lime, citrus, apricot and fresh peach in the background. Notes of almond blossoms. Subtle calls to the oceans with notes of sea salt which recall brine.

On the palate it has a mild but noticeable minerality; the citrus fruits return, grapefruit, lime and the persistence of stone fruits.

Pairings:

It pairs very well with all types of fish, seafood, mild rice and fat-free plates; especially Asian cuisine specifically Japanese. Recommended serving temperature is approximately 11°.

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