



KENTIA 2023

TYPE

White wine

GRAPE VARIETIES

Albariño

VINIFICATION

Old vineyards planted in Pérgola system, traditional from this area, produce the grapes of Albariño with a high level of acidity given the proximity with the Atlantic Ocean and the high level of rains, fermented in stainless steel tanks at a controlled temperature. After malolactic fermentation the wine has remained in stainless steel tanks until bottled, resulting in a wine which will continue to develop complexity with the bottle aging.

TASTING NOTES

Made from Albariño grapes, with a very small and sweet grain, grown in vineyards planted on largely granite soils, with some chalk and clay. This results in a highly aromatic white wine with hints of aromatic herbs and fresh white fruits.

Palate is unctuous and fresh, great acidity, balanced and complex.

FOOD PAIRINGS

Perfect pairing for cooked seafood, white fish and shellfish, light pasta in salads or with marinara sauce, roasted blue fish, smoked sausages, grilled white meat, semi-cured cheeses and creams.

WINE STORAGE

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 15 °C and a controlled humidity.

SERVING TEMPERATURE

To fully enjoy this wine, the temperature must be between 8 °C and 10 °C.

UPC: 851115002287

CASE SCC: 10851115002284



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended

GUIA PEÑIN 2023
91 POINTS

GUIA PEÑIN 2022
91 POINTS

JAMES SUCKLING 2021
92 POINTS