

Tomada de Castro Albariño

(Rias Baixas DO)

100% Albariño



The Tomada de Castro Albariño comes from hand-selected clusters of only the best estate fruit possible. Natural yeast fermentation at low temperatures eventually land at a bone-dry and strikingly beautiful wine that rests in bottle for 6 months before being released to the market. Crisp and fresh while showcasing great depth of fruit and minerality, backed by incredible salinity, this Albariño is a picture perfect and classic example of northwestern Spain's most famous white varietal. Enjoy this for the next few years around a table of fresh seafood, hard cheeses, or aromatic soups and stews.

Bon Vivant

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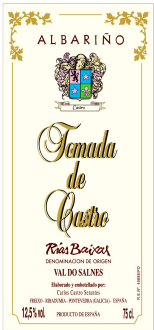
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