



MGH WINES GROUP

Senda Verde Albariño

“Senda Verde” is a collection of artisanal wines from unique regions in northern Spain that follow the 43°N parallel, stretching from coastal Galicia eastward along the northern coastline. In contrast to the rest of Spain, this area is lush and green from oceanic and geologic influences.

TASTING NOTES

APPEARANCE

Straw bright yellow colour with greenish reflections.

SMELL

Complex and good intensity on the nose with notes of ripe fruits (apricot, apple and pomelo) and floral hints.

PALATE

Fresh and well-balanced on the mouth. Light and aromatic palate with citric and green apple notes as well as floral touches. Good citric persistence.

TECHNICAL FILE

Type of wine : Young white wine

Grape Variety : 100% Albariño

DO: Rías Baixas

Alcohol 12,5%

Vinification:

Harvest is made by hand using cases of 20kg of capacity. Once the grapes arrive at the winery they are selected, destemmed and passed to a tank where they are maintained in cold maceration for 4-6 hours.

After that, the grapes are pressed obtaining the must that is racked for 10 hours. Following that, the alcoholic fermentation takes place at a low temperature of 17°C during 15-20 days.

Once the alcoholic fermentation is finished the wine is racked to remove the gross lees but maintaining the fine lees where the wine is kept for 3-4 months. Eventually, the wine is clarified, filtered and bottled.



MGH WINES GROUP
export@mghwinesgroup.com
+34 986 224 640