ABELLIO



abellio

2025

ALBARIÑO

VARIETY

100% albariño.

REGION

Rias Baixas, Spain.

APPEARANCE

Visually it is clean, bright, pale yellow with green hues.

AROMA

The nose has aromas of white fruit and tropical fruit with floral nuances.

PALATE

The palate shows well integrated acidity, good concentration and balance. The freshness and fleshy texture of the stone fruit notes provides a great sense of harmony, with a beautifully crisp, zesty finish.

VINIFICATION

The fruit, hand-harvested in early September, reaches the winery within two hours of harvest in 18kg crates. The grapes are destemmed and macerated prior to a light crush and fermentation in temperature controlled stainless steel tanks, to retain flavour and freshness.

FOOD MATCHING

Serve lightly chilled with a range tapas such as deep fried white bait or squid, freshly sliced jamon, peppers with Ortiz anchovies or a white fish soup.

red+white