

# LA VAL

## BARREL FERMENTED

<b>Name of the wine:</b>	La Val Barrel Fermented
<b>Type of wine:</b>	Barrel fermented white
<b>Denomination of Origin:</b>	D.O. RÍAS BAIXAS
<b>Grapes Varieties:</b>	100% Albariño
<b>Type of bottle:</b>	Burgundy bottle
<b>Cases and bottles:</b>	Cases of 6 bottles 75 cl.
<b>EAN-Code:</b>	8 423253 30220 2

## VITICULTURE

Created from Albariño grapes, grown exclusively on our Arantei vineyard, where we obtain the required alcohol content, acidity and extract to benefit from barrique ageing.

## WINEMAKING

The grapes are macerated before pressing (6 hours at a controlled temperature of 10°C) to achieve a good aromatic extraction. After that, the grapes are pressed and once the must is clear, it is fermented in Allier French-oak barriques (300 liters). The wine is aged in the same barriques for another 6 months with regular "battonage" to stir up the fine lees. Finally the wine is put in stainless steel tanks, where the oak and the fruit integrate before bottling.

## TASTING NOTES

The wine is a golden yellow colour with green tones. It is very aromatic with a good balance between fruit and oak. It shows aromas candy, coconut, vanilla, toasted notes, as well as peach, green apple and citrus fruits. In the mouth it has a creamy character; it is balanced, with the tannins from the barrique rounded out by the fruit. A fresh and creamy finish with toasty notes from time in barrique.

## SOMMELIER RECOMMENDATIONS

Enjoy with baked fish, with or without sauce and seafood, as well as fresh and medium-cured cheese, foie-gras, rice dishes and pasta. Best enjoyed at 12°C.

## QUALITY AND FOODSTUFFS CERTIFICATES

British Retail Consortium (B.R.C).

## AGING POTENTIAL

Best drink now and over the next 5 years from vintage (kept in good conditions).



*Rías Baixas*



**LA VAL**

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