

Camino del Peregrino

D.O. Rías Baixas

Albariño 2022

This excellent wine is a re-iteration of ARAEX Grands' mission since 1995 - that of "Looking for Excellence"! Camino del Peregrino aims to become part of the "best of the best" from Spain and a worthy addition to our premium portfolio of wines. Albariño is considered as a GRAND grape variety, ideal for crafting Spanish Premium white wines. Within the Rias Baixas region, with a cool climate and specific granite and chist soils, Albariño expresses the finesse of one of the best white wines possible and is recognised as such worldwide.

Vinification

100% Albariño grapes. Once the grapes have been selected, they are de-stemmed and crushed in a pneumatic press where they undergo a quick decantation and short maceration. Fermentation takes place in medium-sized, double-jacket stainless steel deposits at a constant temperature of 18° C.

The ageing

The wine ages just a couple of months (3-4) on the lees during the winemaking process in stainless steel deposits to gain complexity and structure.

Tasting notes

Colour: A superb, straw-coloured Albariño with green tinges.

Nose: Aromas of ripe fruit with hints of apple, pineapple, citrus fruit and floral aromas arising after a few minutes.

Palate: It is round and well-balanced with great length and a lingering finish. Vibrant and pleasant acidity.

Food pairing: Great as an aperitif wine. Ideally paired with seafood, white meats, light pastas, young cheeses and fresh vegetables.



ARAEX
Grands
Spanish Fine Wines

Technical data

Varietals	100% Albariño.
Vine Age	35 Years Old.
Fermentation Temperature	18°C
Fermentation & Maceration Period	15 Days.
Time in Bottle	Minimum 5 Months.
Alcohol content (vol)	13,5% vol
Acidity total (gr/l)	6,5g/L
pH	3.2
SO2 free (mg/l)	80mg/L
Residual sugar (gr/l)	< 1 g/L
Suggested serving temperature	8-10°C
Winemaker	Ana I. Quintela