

DEUSA NAI

*Great white wine. Expressive and aromatic character,
fruit of a rugged land with a harsh and adverse climate.*

GRAPE VARIETIES

Albariño.



2022

D.O. Rías Baixas



OENOLOGISTS

Fernando Costa and
Alberto Anguiano.

VINEYARDS & YIELDS

Small plots of selected vines in the sub-areas of O Rosal and O Salnés, planted below 200 m altitude, very close to the coast and on hills overlooking the Atlantic Ocean. The terrain is undulating and gentle.
Yield 50 HL/ha.

VINEYARDS SURFACE

13 hectares with yields below the usual average for the area in the area.

SOILS

Of granitic origin, slightly acidic and with a sandy texture, which favours perfect drainage.

PREVAILING CLIMATE

The area is influenced by an Atlantic climate, with mild average temperatures and a high rainfall regime of around 1,500 mm per year, but with a significant drop in rainfall during the summer. This rainfall combined with the cultivation on sandy soil causes controlled water stress, which is necessary to achieve full ripening of the fruit.



HARVESTING

Completely handpicked, in 20 kg boxes.

VINIFICATION

Alcoholic fermentation at a controlled temperature of 16-18°C followed by maturation on its natural lees in stainless steel tanks for 5 months. Subsequently, it is filtered and bottled.

AGEING IN BOTTLE

It usually has about 3 months in bottle before its release date. However, it can easily withstand another year in bottle due to its excellent vivacity.

LAUNCH MARKET

May 2023.

TASTING NOTES

Live Pale straw colour.



Citrus bouquet with hints of grapefruit and lime that refresh the palate. These lively flavours linger on a subtle herbal and leafy undertone suggestive of bay leaves, resulting in a delicate wine.

Its freshness and gentle acidity flow on the palate leaving a long and enveloping aftertaste.

Serve at: 8-10°C.

Alcohol content: 13%.

Wine suitable for vegans

