

2017 SILFIDE ALBARINO

BODEGAS TOMADO DE CASTRO, RIAS BAIXAS, SPAIN



THE WINE:

100% Albarino from a vineyard that is almost at sea level, very close to the Atlantic coast. This low lying vineyard has a cool climate with high humidity and produces wines that are fresh, elegant and show the saline mineral characteristics of the sea. Fermented and aged in all stainless steel. Total production 700 cases.

THE ESTATE:

Bodegas Tomado de Castro was founded in 1998 by the Castro family. The family has been growing grapes in this area for over 100 years. It is still entirely owned and operated by this family. They have 7 acres of vineyards planted in the Salnes River Valley with several old vine plantings dating back to 1975. All grapes are hand harvested and sorted. The vineyards are organically farmed and all yeasts for fermentation are native and non commercial. Carlos Castro and his daughter Elizabeth are the wine making duo. They use old family vineyard techniques while incorporating modern technology in the winery. The wineries focus is on Albarino with 6 different wines made.

TASTING NOTES:

Color: sunrise gold

Aromas: yellow peach, lime, kiwi and clover honey

Flavor & Texture: lime, golden apple and saline minerals

Food Pairing: grilled shrimp and scallop kebabs

-DRINK NOW THROUGH 2021-