

BODEGAS

FAMILIA CHAVARRI

EST. 1882

LAGAR DE INDRA ALBARIÑO

INTENSIVE FRUIT AROMAS AND FLORALS

GRAPE VARIETY: 100% Albariño

VINIFICATION: Destemmed and pressed grapes, going through cold maceration to produce increased intensity of primary aromas typical of the variety. The winemaking process includes low fermentation temperature to accomplish secondary aromas and finally it goes through a maturation in lees for five months in stainless steel tanks.

ASPECT:

Clear, bright, yellow pale colour with hints of gold. Strong tear.

AROMA:

Highly intense fruity and flowery aromas with easily found hints of apple, pear, grapefruits and aromatic herbs.

MOUTH:

Easy to drink, fresh, balanced and persistent with fruity shades. Great wine with strong personality.

SERVING TEMPERATURE:

Serve between 8 to 9°C.

D.O. RIBERA DEL DUERO

AWARDS:

James Suckling
89 Points
Lagar de Indra
2023

