



## Pulpo

This wine is made from “Albariño” grapes carefully grown in the vineyards at “Val do Salnés” (valley of the salterns) in Galicia, where most vineyards and wineries congregate under the Denominación de Origen Rías Baixas. This grape variety is characterised by its small clusters, early ripening and medium vigour. They are remarkable for their pleasantly impressive fine and distinguished floral and fruity aromas, of a medium intensity and a medium-long finish.

### Region

VARIETY  
**Albariño**

STYLE  
**Still Wine.**

ALCOHOL GRADUATION  
**13%**

SERVING TEMPERATURE  
**Served chilled**

### Tasting Notes

The wine is bright, pale lemon in colour with hints of apple green. Aromas of white flowers, hints of peaches and apricots lead to a fresh, fruity palate and an enjoyable finish.

### Food Pairing

Perfect with seafood, grilled octopus (“pulpo” in Spanish), and other typical dishes based on seafood, oysters, or mussels.

### Technical Information

Fermentation at a controlled temperature of 16°C in stainless steel tanks.

### Awards

#### DOUBLE GOLD

2018 WSWA Wine & Spirits Tasting Competition Award: Pulpo 2017

#### GOLD

2019 Gillbert & Gaillard International Challenge: Pulpo 2018

2019 AVGF Palmares National: Pulpo 2018

#### SILVER

2020 Vinalies International: Pulpo 2018

2019 AVGF Paris International Trophy: Pulpo 2017

#### 92 POINTS

2019 Ultimate Wine Challenge: Pulpo 2018

#### 90 POINTS

2020 Guía Peñín: Pulpo 2018