

TROUPE

100%
ALBARIÑO
2017

Variety	Albariño 100%
Appellation of Origin	Rías Baixas, subzone Val do Salnés
Elaboration	The grapes are harvested in boxes of 20kg so that they reach the cellar in the best possible condition. They are then destemmed and pressed. The must obtained is then taken to fermentation tanks where it remains for an average of 7 days. Once this process is complete it is stabilised before being bottled.
Tasting	Straw yellow with shades of green. Good aromatic intensity. Presence of stone fruits like peaches and mangos. Hint of pear, passion fruit and lychee skin. Subtle aroma of rose petals. Nice attack, fresh, with good acidity and a balanced, citric aftertaste with a hint of pink grapefruit.
Production	40.000 liters
Packaging	Box of 6 "Bordeaux" type bottle of 0.75 liters Two "Bordeaux" type bottle wine case of 0.75 liters
Conservation	We recommend storing the wine out of direct light in a fresh place with no brusque temperature changes.
Recommended temperature to serve	Best served at 8 or 9°C
Analytics	% alcohol (v/v) 13.00 Residual sugar (g/l) 4.95 pH 3.20 Total acidity (g/l) 8.08



Rías Baixas
Denominación de Origen

www.mardeenvero.es
T (+34) 981 566 329

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Specialized guides

Guía Peñín de los Vinos de España

Troupe 2016
91 Points

Guía de Vinos Xtreme

Troupe 2013
91 Points - Gold Medal

Elcatavinos

Troupe 2011
91 Points

Guía Peñín de los Mejores Vinos de España

Troupe 2011
90 Points

Peñín Guide Top Wines from Argentina, Chile, Spain & Mexico

Troupe 2011
90 Points

Robert Parker - The Wine Advocate

Troupe 2016
88 Points

Mentions

Catavinum World Wine & Spirit Competition

Gold Medal 2017
Silver Medal 2016

Concurso Internacional de Vinos AkataVino Sumilleres de España (CIVAS)

Gold Medal 2017
Gold Medal 2016

Premios Internacionales Arribe

Silver Arribe Award 2015
Silver Arribe Award 2014

International Wine Guide

Silver Medal 2016
Silver Medal 2015
Silver Medal 2014
Bronze Medal 2013
Bronze Medal 2012

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