



## ALBARÍN PARDEVALLES

Made 100% with Albarín Blanco. Mechanical, nocturnal harvesting. Cold maceration for 48 hours. Drawing off, pressing, and static racking of the must for a further 48 hours. Fermentation in 150 hl stainless steel tanks at a temperature of 13 °C.

**TASTING PROFILE SHEET:** A bright yellow colour with greenish highlights. An aroma of fresh fruits, with vegetable and herbaceous notes standing out, enhancing the overall complexity.

Fresh, acidic, fruity, full-bodied and flavourful and lingering in the mouth. Well balanced.

**ALCOHOL CONTENT:** 13.50%.

**PAIRING:** It goes well with fish, pasta, seafood, and lightly-seasoned rice dishes. Serve at a temperature between 8 and 10 °C.

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### IN THE NEWS

91 Tanzer points.

91 ABC Guide points.

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### PRIZES

93 Guía Peñín puntos (Spain) – 91 points Guía Gourmets 2019

Golden Medal Wine Up guide 2021 (Spain)

Golden Medal Mundus Vini 2020 (Germany)

Bronze Medal Sommeliers Awards 2020 (UK)

Silver Medal CINVE 2020 (Spain)

Golden Medal Concurso Nacional Pequeñas DO'S 2021 (Spain)

Golden medal and best white wine from Spain and Argentina at San Francisco Wine Competition 2022

Bronze medal at DECANTER Awards.

Golden medal at Cathay Pacific Competition 2021 (Hong Kong)

Golden medal at VinEspaña 2022 in the “Still Whites” category.