



D.O. Rías Baixas Medusa Albariño

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

Rías Baixas is a Denominación de Origen which includes a number of vineyards in Galicia, that share some geographical features which characterise and distinguish these idiosyncratic wines.

Lowland areas near the sea are linked to lower stretches of river courses and are characterised by a mild climate and a decrease in rainfall during the summer months.

VARIETY
Albariño

STYLE
Still wine.

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
Served chilled

Tasting Notes

Pale golden yellow in colour, the wine has aromas of fresh apricot, white flowers and a touch of honey. It offers generous flavours of white peaches, apricots and a hint of grapefruit enlivened by crisp and refreshing acidity.

Food Pairing

Perfect with seafood, grilled octopus 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

92 POINTS

Guía Peñín 2024: Medusa Albariño 2022

GOLD

2024 Berliner Wine Trophy: Medusa Albariño 2023