

Sentidino Albarino

Rectoral do Umia Sau

Spain - Galicia - Rias Baixas

It means with head, it is Galician word that means a way to do the things with calm and think every step to succeed. It was a word that the founder of the winery, Manolo Arnoya, always used ("do things with Sentidiño "). The label represents a seafaring boat associated with the fisherman who bravely goes out to work on the sea and has to work with "Sentidiño" to return home safely.

Refined, soft, fresh and intense wine. It presents a powerful aroma of stone fruits, such as peach and sweet pear and it presents a freshness so characteristic of lemon. It is a pleasure for the palate!

RS: 1,8 gr/L

TA: 6,8 g/L

Specifications

Appellation	Rias Baixas
Varietals	100% Albarino
Agricultural Practices	Sustainable
Certifications	The Vegan Society
Soil type	3 types of soils, granitic, schist, pebbles with sand and clay.
Vinification	Manual harvest, grape selection on sorting table, destemming, cooling, low press pressing, must settling, controlled low temperature fermentation, aged on our own lees for 3-4 months, clarification (bentonite, vegetal proteins), tangential filtration and bottling.
Production	930,000 (9-liter cases)
Pairings	Fettuccine with pesto sauce, sushi.



Codes, Weights and Measures

UPC	7 84585 03463 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 84 13060 00958 3
Case Weight	33
Cases/Pallet	75
Layers/Pallet	15
ABV	12.50%

SRP	\$ 23.99 USD 750mL Bottle
------------	------------------------------