

2021 Bodegas Chaves Castel de Fornos

Spain

100% Albariño

Is Vegan: Yes

Is Vegetarian: Yes



White and clear with a colour of hay and a glint of green, Castel de Fornos is a high intensity wine with a torrent of complex aromas. First come the floral hints (gardenia, rose, orange blossom), then the fruit (apricot, orange peel, honey-like) with a background of herbs (laurel, anise, mint). The bouquet is that of a wonderful English garden.

Viticulture

Our flagship brand bears the name of our first vineyard located on a hillside between Cambados and Ribadumia in a hamlet called Fornos. Our forebears called this dry and stony area "Castel" which proved optimal for growing Albariño. The name "Castel de Fornos" was penned in tribute to these early beginnings. These grapes were harvested in September and were grown in the vineyard Val Do Salnés.

Vinification

The grapes were fermented at a controlled temperature of 18°C.

Recommendation

Optimum serving temperature of 12°C.

ABV: 13%

Total Acidity: 6 - 6.5g/l

Residual Sugar: 1.5 - 3g/l