



MONTE PIO RAXEIRA ALBARINO

£15.50

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SKU: SWMOC

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Bodegas Casa Monte Pio is a small, artisanal winery on the Atlantic coast of Spain. Pablo Martinez has assumed the running of the family winery, converting it from a hobby to a commercial operation. He attends to every detail himself, from the viticulture to cellar work and bottling. Pablo's primary aim is to tease out the nuances of the vineyards through his wines, and has started to experiment with different techniques and vessels, without losing sight of tradition.

The fruit for the Raxeira Albarino is from a selection of the vineyards with vines 25 years old on average, grown on predominantly sandy soil. Grapes are harvested by hand in small boxes of 15 kg. They are destemmed and subjected to a soft press. The must is then settled for debourbage. The spontaneous fermentation occurs under controlled temperature 80% in stainless tanks and 20% earthenware jars. Then the wine remains on fine lees for 4 months before filtration and bottling.

A classic Albarino with fresh, taut, salty citrus and pear flavours, a mouthfeel that builds in texture with time and air to reveal hints of yellow plum and minerals

