

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
BARVER	Barbacoa	Spain	Galicia
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Verdejo	12%	No	Screwcap



Background

Specially produced by one of the best co-operatives in Northern Spain. The co-operative started life as a passionate personal project more than 50 years ago. Although the scale of the company has grown, they have maintained the same family character and traditions. Situated in Galicia, they have long-standing detailed contracts with local growers at five large bodegas and purchase only the highest quality fruit. By overseeing the growing of the grapes and sourcing fruit from several different areas, they are able to choose the definitive flavour characteristics desired. The co-operative also has an extensive, state-of-the-art modern winery.

Winemaking

Grapes are manually harvested before destemming, maceration and pressing. Fermentation occurs in stainless steel vats to preserve the flavour profile and freshness at controlled temperatures of 7°C-16°C for up to 2 months.

Tasting & Pairing

Well defined aromas of white peach, apples and lemon rind. A slight nuttiness in the background adds a nice dimension to the profile. Fresh on the palate with apricot and citrus coming through. Good acidity and finish.

A great pairing with lightly grilled fish dishes and seafood.

Sustainability & Extra Information

n/a