



XIÓN 2022



Designation of Origin: Rías Baixas.
Subzone: Val do Salnés.
Wine's category: Dry White wine.
Grape variety: 100% albariño.

VINEYARD

Traditional pergola with 800 vines /ha.
Soils of granitic Entisoles of Sandy-clay character.
Dominant orientation in the western part, looking to the Atlantic Ocean.

WINEMAKING

Hand harvested in perforated crates.
Sorting table selection.
Complete destemming and compress air press.
Setting the juice with cold temperature.
Alcoholic spontaneous fermentation with temperature controlled (12-15°C).
Ageing on lees in stainless steel tank for 4 months with "batonnage".
No malolactic fermentation.
Fining with isinglass.
Tangential filtration.

WINE TASTING

Visual: Intense yellow color with a Green rim. Clean and brilliant.
Nose: a bouquet of intense fresh white fruit with hints of citric fruit coming through.
Palate: luscious and fresh. It would go perfectly with shellfish and fish.

PACKAGING

Boxes of 12 bottles (750 ml).