

## DEUSA NAI

Albariño 2012



Deusa Nai is the name of a goddess who represents the generous fertility of the Earth. Highly worshiped in mythical Galicia, this goddess personifies a rough land with a harsh and adverse climate that conveys the unique character to the region's vineyards and wines. We have baptised this wine in her honour as a promising complement to our current range of white wines.



Straw colour with golden highlights. Very fresh aromas of pears and apples on a depth of citrus fruit that reveals a pleasant vivacity. Delicious in the mouth with fresh, clean flavours and mineral notes that awaken the taste buds.



The climate in this area is of Atlantic influence with mild average temperatures and heavy rainfall (annual average 1.500mm), except during the summer reason. The vines are usually cultivated in areas below 150m and are mainly distributed in smallholdings. The soil is of granitic origin, slightly acid and of sandy texture, perfect for drainage.

The autumn season was warm with average rainfall and winter too was mild with no extreme temperatures finishing with a few showers in March. Spring began warm with a long-lasting dry spell that ended with abundant showers during the second fortnight of April. Average weather conditions prevailed during May and June favouring the development of the vine-plants, although some rainfall during the setting of the berries led to a considerable reduction in the volume produced.

Temperatures during the summer were fresher than usual with dry weather lasting through July and the first two weeks of August, with hardly any rain, allowing the vines to progress adequately in perfect condition.



The harvest took place mid September and lasted 10 days during which the grapes were hand-picked and collected in boxes of 20kgs.

No mishaps were recorded during constant delivery of the grapes that were recorded during constant delivery of the grapes that were fermented in stainless steel tanks at controlled temperatures of 16-18°C to produce an aromatic wine with character. Following fermentation, the wine has been handled with great care so as to maintain its many virtues intact for the consumer.



Perfect with any type of aperitif, this wine is an ideal partner for a seafood and fish, as well as salads, rice dishes with fish, cottage cheese, etc.