



CASTRO BAROÑA

Wine Castro Baroña

Wine made 100% with the variety albariño, where the human factor molds the wine without spoiling the expression of the grape.

The own brand give its name to the winery. This name remembers the Galicia's name and to one of the most emblematic places of the Arousa's River: the sea, the climate and the albariño wine D.O. Rías Baixas.

Tasting "Castro Baroña"

Tasting comments

Bright yellow colour with green sparkle, clean and bright. Intense aroma, standing out peaches, apricots and flowers. Complete and elegant. On the mouth is harmonious, tasty and gliceryc. With plenty of body and alcohol, balanced with the estructure.

Type of wine

D.O. Rías Baixas

White wine

100% albariño

12% alcohol

Serving temperature 8° - 10° C

Production method

Picked in September-October, with a previous grape selection among all of the grapes. Poured and fermented in temperature-controlled. Bottled in March or April

Recommendations

Ideal as an aperitif or to accompany entrees and plates of fish or shellfish. Also it is a perfect accompaniment for sweet and sour Asian dishes.

Prizes "Castro Baroña"

AWC Vienna 2013

Silver Medal

2013 Gallaecia honour

Bacchus 2013
Silver Medal

AWC Vienna 2012
Silver Medal

Mundus Vini 2012
Gold Medal

Vinagora 2012
Silver Medal

Wine Masters Challenge 2011
Silver Medal

AWC Vienna 2010
Quality Label

Concours Mondial de Bruxelles 2010
Silver medal

Bacchus 2010
Silver medal

Concours Mondial de Bruxelles 2009
Silver medal

The Best Spanish Wines in Russia 2009
Silver medal

International Wine Contest "IBERWINE 2008"
Silver medal