

# MAR DE FRADES

ALBARIÑO ATLÁNTICO



## MAR DE FRADES NEW VINTAGE IS ALREADY ON THE MARKET

**Madrid, March 19th 2018** –The 2017 vintage of Mar de Frades is already available in the market. Fresh, complex and with a marked saline character, this wine is the authentic expression of the Albariño grape.

Coming from Val de Salnés (Pontevedra), in the middle of D.O. Rías Baixas, Mar de Frades Albariño comes from a privileged location, where the Atlantic breezes come, tempered by the influence of Ría Arousa. The atypical climatic conditions of 2017, marked by an early spring that gave rise to an early appearance of the clusters, together with an extremely dry summer, determined the earliest vintage in the history of Bodega Mar de Frades, started on August 24th. It was then when the grapes were in perfect aromatic conditions and freshness.

After a first screening in the vineyard, the bunches were transported in boxes to the sorting table in the winery, to vinify only those that presented the best organoleptic conditions through the maceration with the Ganimede method and the fermentation with own yeasts in order to maintain all the minerality and the floral aromas, characteristic of the Albariño grape.

The 2017 vintage shows a pale lemon color, with bright lime green reflections. On the nose it is floral, with notes of lychee, fresh grass and white pear, with a balsamic finish that adds depth. The palate is intense, saline, harmonious, with a praiseworthy youth, a true reflection of its Atlantic character. The 2017 vintage is thus extremely fresh and floral, and it is recommended to enjoy with explicit and penetrating flavors, as oysters with lime or “ seabass tiradito”, or some other proposals like Iberian pork secret or mexican carnitas.