

MAR DE FRADES

ALBARIÑO ATLÁNTICO

MAR DE FRADES LAUNCHES THE FRESH AND ATLANTIC 2019 NEW VINTAGE



Carlos Urroz y Paula Fandiño en la presentación de Mar de Frades 2019

Madrid, March 3rd 2020. Mar de Frades has presented the new 2019 vintage of its iconic Albariño, led by winemaker Paula Fandiño in a presentation that has taken place at the TBA21 Thyssen Bornemisza Art Contemporary Foundation.

The climatic peculiarities of this year have marked a harvest that began on September 5th and lasted until the end of the month, resulting a scarce flowering giving rise to more fresh and Atlantic wines.

This year Mar de Frades Albariño stands out for its freshness and complexity. This year's harvest has had the singularity that the vegetative cycle began 15 days in advance with respect to previous years due to the high temperatures suffered this fall.

“Mar de Frades 2019 stands out for its pale lemon color and lime green reflections, with aromas of orange peel and lychee that are interspersed with white flowers and mineral notes. It is a powerful wine in the mouth, where volume and harmony are

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achieved with the balance between the freshness of the fruit and the sea, with an elegant and delicate finish "says Paula Fandiño.

Mar de Frades has about 60 hectares of its own vineyards, and uses a unique elaboration process. After a first screening in the vineyard, the clusters were transported in boxes to the selection table, to vinify only those that presented the best organoleptic conditions through maceration with the Ganymede method and fermentation with their own yeasts, which maintain all the minerality and floral aromas characteristic of the Albariño grape.

Carlos Urroz, director of the TBA 21 Foundation, and Soledad Gutiérrez, attended also the presentation, reinforcing thus the link of Mar de Frades with the world of art and culture.

