



D.O. RÍAS BAIXAS ALBARIÑO

EL
GRAN
JEFE



VINTAGE: 2025 VARIETIES:

100% ALBARIÑO



VITICULTURE:

Location: Selected quality vineyards close to the winery, in the Salnés Valley (Pontevedra).

Climate: Oceanic climate, with mild average temperatures and high rainfall (over 1,500 mm per year).

Soils: Soils of granitic origin, rich in quartz, with a sandy texture.



WINEMAKING:

Harvest: Hand-harvested in small boxes from the beginning of September.

Fermentation: 14 days in stainless steel tanks.

Time in storage: A minimum of three months.

Time in bottle: A minimum of two months before release.



TASTING NOTES:

A pale gold wine with greenish hues, showing a clean and expressive nose of citrus fruit, fresh orchard fruit and white flowers. On the palate, it is fresh, agile and persistent, with good roundness and a pleasant finish that promises excellent ageing potential.