



2017 D'ALFONSO-CURRAN ALBARIÑO

PALATE NOTES

Clean and expressive, this Spanish white varietal showcases ripe pear, melon and honeysuckle with hints of marzipan and cinnamon. Beautifully structured with rich texture and firm tannins, this Albariño is perfectly balanced though its long, crisp finish.

SERVING SUGGESTIONS

Pair with Oysters, Fresh Crab or Prawns, Steamed Clams, Grilled Fish, Beet & Burrata Salad, Risotto, Sushi and Ceviche.

OPTIMAL TEMPERATURE

38-42°F



WINEMAKING NOTES

Hand-sorted fruit was whole cluster pressed. The juice then settled for 2 days at 30°F before it was racked cleanly and inoculated for primary fermentation. It was maintained at 60°-62°F in Stainless Steel tanks until the fermentation was complete; this wine was not allowed to undergo Malolactic fermentation.

VARIETAL

Albariño

VARIETAL'S COUNTRY OF ORIGIN

Spain

APPELLATION

Santa Barbara County

BARREL AGING

Stainless Steel fermented and aged

ALC

12.7%

TA

7.1 g/L

pH

3.52

BOTTLING DATE

August 8, 2018

D'Alfonso-Curran Wines

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