



CHAN DE ROSAS CUVÉE ESPECIAL 2019 Rias Baixas DO



Chan de Rosas, Premium Fincas Singulares, Spain

LCBO # 26320 | 13.5% alc./vol. | \$24.95 | Release: 22-Oct-2022

"A thoroughly appealing bouquet with honey, peach, apricot and spice all contributing in harmony. Palate is crisp and creamy with notes of vanilla, lime and greengage. Overall length and balance can't be faulted. Long, too."

Score – 96p Gold (Decanter WWA)

Terroir:

Chan de Rosas is a winery that combines traditional methods of Albariño winemaking with small, independent growers working different vineyard sites across the Salnés region and Condado de Tea subzone in Rías Biaxas.

15 Ha of the vineyards with many vines over 70y.o. A Carabuxeira (Sanxenxo), Padrenda (Meaño), Cabeza de Boi (Méis), A Pedreira (Sisán), Castrelo (Cambados) and Lores (Meaño). The weaving together of the multiple sites with variations in exposure, granatic and sandy soils and level of Atlantic influence produces a balanced and honest reflection of the region within Rías Biaxas. For generations, the founding Families of **Premium Fincas** control great small wineries including **Chan de Rosas**.



Vinification:

Grapes destemmed and cold-macerated for 12 hours then settled for 24 hours. Fermentation on lees in stainless steel at low temperatures. A portion of the wine undergoes malolactic fermentation. 15% completes alcoholic fermentation on the lees over 6 months in new French oak barrels with weekly batonnage.

Variety: Albariño 100%

Residual sugar: 4 g/L

Serving suggestion and food pairing: Serve at 12°C with white meat, risotto, creamy food, cheese, seafood.



Decanter WWA

96p Gold