



**TOP
SELECTION**
WINES & SPIRITS

ANGEL SEQUEIROS

ALBARINO "LIAS"

2010

Grape Varietals

100% Albariño

ABV

13.5%

Soil Type

Thin layer of sand clay on
substrate of granite
weathered (Jabre)

Vinification

Fermented in steel vats at 14°C for 21 days. The wine was then racked to remove the heaviest sediment and is then matured for 11 months in stainless steel vats sur lie (with the lighter sediment left in) with a weekly bâtonnage (stirring).

History

Angel Sequeiros, the youngest son of six children, was born in 1920 in Cabreira, to a humble family of Galician farmers. After being forced to fight in the Spanish Civil War in the 1930s he returned home and emigrated in search of a better life for his family. After returning to Galicia in 1960, he purchased Quinta* A Gaviñeira, a stately property with Albariño vineyards dating from the 1920s. Today, the 7.4-hectare estate is run by his son Clement, who released the first vintage in 2009. His Albariños have quickly gained critical acclaim; his Foudre was awarded the trophy for the best single varietal white in the world over £15 in 2014.

Tasting Notes

Straw coloured with greenish tones. Aromas of herbs, bay leaf, mint, white flowers, lemon peel, grapefruit, pine, and peach. Nice minerality and fine lees in background. Fresh, and structured with a lingering finish. Suggested food pairings: vegetables, fish, seafood, poultry, and rabbit.

