



Marqués  
de Cáceres  
DEUSA NAI  
ALBARIÑO

D.O. Rias Baixas



Release Date:  
July 2020

**VINEYARDS AND YIELDS:**

Small parcels of selected vineyards in the sub-areas of O Rosal and O Salnés, planted below 200 m altitude, very close to the coast and on hills overlooking the Atlantic Ocean. The terrain is hilly and smooth. Yields 50 HL/ha.

**SOIL:**

Slightly acidic, granite origin with a sandy texture, which favours perfect drainage.

**DOMINANT CLIMATE:**

The climate is influenced by the Atlantic, with mild temperatures and abundant rainfall of around 1,500 mm per year. Nevertheless, there is a significant drop in rainfall during the summer. This rain combined with the plantations on sandy soil causes controlled water stress, achieving complete ripening of the fruit.

**2020 VINTAGE CONDITIONS:**

After a mild winter and regular rainfall until mid-May, the weather for the 2020 harvest was conditioned by a dry period from mid-May to mid-August. The below-average rainfall pattern ensured excellent sanitary conditions throughout the vegetative season. A series of storms during mid-August provided the necessary moisture to correct the water stress and encourage full ripening without compromising the clean quality of the fruit.

**HARVEST:**

100% manual harvest in 20 kg boxes.

**VINEYARD SURFACE:**

13 ha. with a production just short of 7.000kg/ha. which is slightly below average for the area

**VINIFICATION:**

Temperature-controlled alcoholic fermentation at 16-18°C followed by maturation on its natural lees in stainless steel tanks for 5 months. Subsequently the wine is filtered and bottled.

**AGING IN BOTTLE:**

Normally about 3 months in the bottle before its release date. However, it can easily withstand another year in bottle due to its excellent vivacity.

**TASTING NOTES:**

Brilliant bright straw yellow color. Citrus bouquet with deep, complex mineral notes. Luscious on the palate with mellow and pleasant acidity. Refreshing and long-lasting fruity finish.

**GRAPE VARIETIES:** 100% Albariño

**WINEMAKER:** Fernando Costa