# Raimat Albarino

## The Facts

**COUNTRY:** Spain
**REGION:** Catalunya
**APPELLATION:** Catalunya
**CEPAGE:** 100% Albarino
**WINEMAKING:** The Albariño grapes come from two vineyards that are harvested separately when each one is perfectly ripe. The fermentations take place using selected yeasts. Each component is fermented in a different way to create texture and complexity. The coolest parcel is fermented at a low temperature to obtain the citrus element. The creamy texture comes from lees-fermentations and daily battonage. To achieve greater complexity, a small percentage of Albariño aged for more than ten months in barrel is used. The wine is kept in the optimum conditions until the moment it is stabilized, filtered and bottled.

**ALCOHOL BY VOLUME:** 12.5%

## The Story

The history of Raimat dates back to 1914, when Manuel Raventós i Domènech acquired some arid and infertile land in a unique setting, to transform it into what today consists of 3,000 hectares of 100% certified organic vineyards. Raimat is the expression of the wines of Lleida, a region recognized for the quality of its fruit, where the continentality of its climate allows the grapes from this estate to produce intense and flavorful wines. The winery has been a pioneer in cultivation and enological technologies, with a strong commitment to sustainable viticulture and respect for the land and the environment.

Sustainable winery for over 100 years

## The Adjectives

**OVERALL:** Zesty, elegant white wine bursting with energy and style
**AROMAS / FLAVORS:** Citrus, stone fruit & florals over a fresh mineral core
**MOUTHFEEL:** Textured, vibrant wine with citrus, florals, and length

## The Selling Points

Zesty, elegant white wine bursting with energy and style.
**SUSTAINABILITY:** Certified Organic, Vegan
**PAIRINGS:** Perfect with white meats, seafood, rice, pasta, Asian food, veggies, and savory appetizers.

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