



## LONGORIA 2022 ALBARIÑO

### HARVEST

The 2022 growing season was ideal leading up to the harvest. With our Albariño lots nearing, but not quite to, ideal ripeness, we decided to hedge our bets and pick one lot before the heat and let the other hang through.

### WINEMAKING

Whole-clustered pressed, and then transferred to refrigerated tanks for settling. It was then racked prior to temperature-controlled fermentation. A portion of the wine was fermented in Spanish Amphora pots. After fermentation the wine was transferred to stainless steel drums for aging.

### THE WINE

The wine has a rich golden straw color with a slight green edge. The aroma shines with notes of crushed pineapple, kiwi, and white lotus flower. The palate is a refreshing blend of key lime, river rocks, and honeydew. Owner Lindsey describes it as "dangerously drinkable, like a vacation in a glass".

### FOOD PAIRINGS

Classic: Oysters

Vegetarian: Macadamia Nut Pesto Pasta

Unique: Thai Green Curry

Composition: 100% Albariño from Clover Creek & Riverbench

Production: 155 cases

Ccellaring potential: 2-3 yrs

Alc: 12.4%

Bottled: March 2022

pH: 3.34

Retail price: \$28

TA: 0.88g/100ml