



Legado del Conde Albariño 2008

Adegas Morgadío

Albeos-Creciente — D.O. Rías Baixas

THE WINERY

Albariño's revelation as one of the wine world's noble white varieties is due in large part to work done at this property from the mid-80s to the mid-90s. Following acquisition by Bodegas Campante of neighboring Ribeiro in 1996, a consistently balanced and refreshing style has been maintained.

THE WINE

The legacy of the Morgadío estate has been to introduce ripe, balanced wines from the prized Albariño grape of the cool and misty Miño River valley. Refreshing peach and citrus flavors show why this wine is the ideal choice for enjoying with fish, clams and calamari.

IN THE PRESS

Legado del Conde 2008 "I recently attended a blind tasting of wines from Rias Biaxas. In the flight of Albarinos, this wine was the clear winner. It is a light yellow colored wine that opens with a fragrant pear and peach like bouquet. On the palate, this wine is medium bodied, viscous, and very nicely balanced with really tasty green apple like flavors. The finish is dry and it also lingers nicely. I felt this wine would be a perfect wine to pair with lemon drizzled grilled swordfish. Enjoy – Ken"
—Ken Hoggins, *Ken's Wine Guide*, April 2009

DETAILS OF WINEMAKING & VITICULTURE

Grapes: 100% Albariño

Vineyards: 30 Hectares.

Winemaking: Fermentation - 15 days - Bottled in March 2008

Production: 2000 cases

Winemaker: Roberto Regal Lopez

Alcohol: 12.3%



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