

# TAMARAL

BODEGAS Y VIÑEDOS

LA CARMINA

2024



The 2024 harvest in the Rías Baixas Designation of Origin began in late August with the picking of white grape varieties, with Albariño standing out due to its early ripening and short vegetative cycle.

Approximately 42,400,000 kg of grapes were harvested in a season marked by mild temperatures and intermittent rainfall, which contributed to balanced ripening.

The 2024 vintage has been rated as Very Good, standing out for its freshness, aromatic intensity, and excellent balance—true reflections of the character of Rías Baixas wines.

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**% ALCOHOLIC CONTENT** 12.5%

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**GRAPE** 100% Albariño

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**VINEYARDS**  
From the village of Arbo, on the northwest of Spain (Rías Baixas). Yields lower than 3,500 kg/ha. In the subzone of «county of tea».

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**WINEMAKING**  
We made a cold-soak of the grapes inside of the press, after lowering the temperature down to 8°C, leaving a few hours for extracting aromas and afterwards we continue with a light press on an inert atmosphere, and the obtained juice is racked the following day. Then it ferments with control of temperature set at 13°C.

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**TASTING NOTES**  
Brilliant straw yellow. Clean in the nose and with noticeable tropical fruit aromas (pineapple and passion fruit), citrusy highlights, and with a hint of peppermint. Savory, fruity and fresh on the palate, well-balanced and with a dry finish. It displays a clean retronasal and evokes again aromas of fruits and herbs.

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**PAIRING**  
Rice dishes and paellas, specially indicated for seafood or vegetables, tempura, gyoza or tataki.

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