

ATEMPO ALBARIÑO

Varietal: Albariño 100%

FIRST MEXICAN ALBARIÑO



Appearance - Clean, very bright, light straw yellow in color with light green flashes, with suggestive and well-present legs.

Aroma - Citrus aromas such as lime or real lemon and memories of tangerine skin, we find white flowers such as orange blossom and chamomile, fruits such as quince, pear, white peach and ripe apricot.

Taste - It is a very fresh wine with an excellent acidity typical of Albariño with a persistent velvety entry and finish with a slight frizzing sensation.

Suggested Pairing - Serve with fresh fish and shellfish, mature cheese and dried fruit boards, white pasta and salads.

Vol. Alc 13% | Harvest 2022

2023 MEDALS



Gold Medals

Concours Mondial de Bruxelles
MIWC, Ensenada

WON MEDALS:

2023



2022



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