

CASAL DE ARMAN
**CASAL DE ARMAN RIBEIRO
BLANCO**

RIBEIRO • GALICIA • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

Bodegas Casal de Armán was founded at the ending of the 90's, but it belongs to the fourth generation of a family who has been making Ribeiro wines since the 19th century.

Wine Making

Selection on vibrating table. Pneumatic pressing of whole grapes. Separation of musts. Static desludging. Fermentation at controlled temperature in stainless steel tanks. Rest in storage in 9 months. It is made using grapes only from estate vineyards.

Food Suggestions

Pairs well with seafood based dishes such as shellfish, crabs, shrimp, and lobster.

TASTING NOTES

Fresh, vivid, and bright on the palate, with notes of exotic fruits and a beautiful minerality. Lovely purity of fruit; a touch of spiciness in the finish.

Treixadura, Godello, & Albariño grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- ABV%: 13.6
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Sirts

