

MARIMAR ESTATE, ALBARIÑO



DESCRIPTION

Predominantly soft, ripe white and yellow fruit; soft mouthfeel, notable creamy touch, much roundness, buttery softness, impressions of ripe white and yellow fruits, accessible; round structure and soft character.

VINIFICATION

The grapes are picked in September and then fermented with the whole cluster in stainless steel tanks. After the first fermentation, the juice undergoes a malolactic fermentation.

AWARDS

2022 - Wine Enthusiast : 92/100 2021 - James Suckling : 91/100

ADDITIONAL INFORMATION

Grape variety: Albariño
Brand: Marimar Estate
Country: United States
Region: Sonoma County
Area: Russian River Valley
Color: White
Category: Wine
Flavor profile: Floral,Fresh,Fruity
Alcohol percentage: 14.00