

TRE ANELLI

2 0 1 2

Albarino



TASTING NOTES:

Albarino is a native of Northwest Spain but it's becoming more and more common to see it here on the California Central Coast. It likes the climate just fine, resulting in wines showing bright, fresh fruit and with a touch of body. Ours is a bit of a blend, with 80% Albarino, 8% Verdelho (another Spanish varietal), 8% Loureiro (a Portuguese grape) and 4% Sauvignon Blanc. It is 100% delicious!

CASES PRODUCED: 101

BOTTLED: March 2014

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

14 months in neutral French oak barrels

COMPOSITION:

80% Estelle Vineyard Albarino
8% Estelle Vineyard Verdelho
8% Estelle Vineyard Loureiro
4% La Presa Vineyard Sauvignon Blanc

ALC: 13.5%

pH: 3.48

TA: 0.58 g/l

RS: 0.042%

THE
SANGER
FAMILY of WINES

Inspired by wine made in the sunny Iberian and Mediterranean climates of Spain, Portugal and Italy, Tre Anelli wines are crafted to accompany the cuisine of California's Central Coast. A part of The Sanger Family of Wines portfolio, these wines are produced from the same grape varieties found in Europe, enhanced by the unique growing conditions in of California's Central Coast. Growing conditions here bring out additional character in the wines, making them a little bolder than their European cousins, but ideal for pairing with our regional fare. Tre Anelli wines can be found in select restaurants throughout California, in our Los Olivos, California tasting room or online at www.treanelliwines.com.

SANGERWINES.COM/TRADE