

Raiolas d'Outono



Description:

Raiolas d'Outono is a fresh and expressive 100% Albariño from Rías Baixas, produced by Bodegas Aquitania. Pale straw with green highlights, it combines ripe stone fruit and citrus with delicate floral aromas. The palate has good weight and a soft, rounded texture, balanced by lively acidity and a subtle savoury, mineral finish. The grapes are harvested towards the end of the growing season and only the first fraction of the pressings is used, helping to retain freshness and purity.

Tasting notes:

White Peach, Pear, Lemon, Lime, Green Apple, White Flowers, Saline Notes

Allergens:

Contains sulphites.

Dish Pairing:

- Oysters and shellfish
- Grilled sea bass
- Galician-style octopus
- Fresh goat's cheese

Talking Point:

The name Raiolas d'Outono means roughly "rays of autumn", referring to the final rays of sunshine as summer gives way to autumn. The grapes are harvested during this later part of the season, when the cooler conditions help preserve Albariño's natural freshness. It comes from Rías Baixas' Salnés Valley, an area particularly associated with Albariño and its combination of ripe fruit, bright acidity and subtle coastal character.