

EST. 1899

METTLER

FAMILY VINEYARDS

2021 ALBARIÑO ESTATE GROWN LODI

TASTING NOTES

Our 2021 Albariño exudes fresh mango and warm citrus with a touch of minerality. On the palate, vibrant flavors of crisp apple and honeydew are accented with a hint of tropical fruit. The clean acidity is balanced by a subtle richness in the mouthfeel, bringing depth to this well-rounded wine. Pairs perfectly with a good time!

HERITAGE

The Mettler family heritage honors over 100 years and six generations of farming in Lodi with the release of our Albariño. This varietal has been grown in Galicia on the north-western coast of Spain, and northwest Portugal for around 900 years and is known to be Spain's most popular white wine. While gaining popularity among US consumers, there are only about 250 acres of Albariño grown in California. It is noted for its distinctive botanical aromas, crisp acidity and complexity.

VINEYARDS

Our Albariño vineyard is located in the Mokelumne River sub-appellation, in the heart of Lodi. This historical growing region is known for its Tokay-fine sandy loam soil and breezy cool evenings. It was hand-picked, followed by whole-cluster pressing, which allows for a less astringent more delicate wine since it spends less time on the stems and skins.

TECHNICAL DATA

Total Acidity 0.62g/100ml

Cooperage Cold fermented in stainless steel. No malolactic fermentation or oak.

pH 3.27

Alcohol 13.5%

Cases Produced 1000

Retail price \$19.99

UPC 040232468353

Bottle Size 750 mL



Mettlerwine.com

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