



## D.O. Rías Baixas Medusa Albariño

This wine is made from Albariño grapes sourced from the plots of “O Rosal” in Galicia, one of the zones of the Rías Baixas Designation of Origin, known for the quality and uniqueness of its white wines. This grape variety is characterised by its small clusters, early ripening and medium vigour. They are remarkable for their pleasantly impressive fine and distinguished floral and fruity aromas, of a medium intensity and a medium-long finish.



vivino

4.0



### Region

Rías Baixas is a Denominación de Origen which includes a number of vineyards in Galicia, that share some geographical features which characterise and distinguish these idiosyncratic wines.

Lowland areas near the sea are linked to lower stretches of river courses and are characterised by a mild climate and a decrease in rainfall during the summer months.

VARIETY  
**Albariño**

STYLE  
**Still wine.**

ALCOHOL GRADUATION  
**13%**

SERVING  
TEMPERATURE  
**Served  
chilled**

### Tasting Notes

Pale golden yellow in colour, the wine has aromas of fresh apricot, white flowers and a touch of honey. It offers generous flavours of white peaches, apricots and a hint of grapefruit enlivened by crisp and refreshing acidity.

### Food Pairing

Perfect with seafood, grilled octopus and other typical dishes based on seafood, oysters, or mussels.

### Technical Information

Fermentation at a controlled temperature of 16°C in stainless steel tanks.

### Awards

**92 POINTS**

Guía Peñín 2025: Medusa Albariño 2023

**GOLD**

2025 Sakura Awards: Medusa Albariño 2024

2024 Decanter World Wine Awards: Medusa Albariño 2023 **\*\* 96 PUNTOS \*\***

2024 Berliner Wine Trophy: Medusa Albariño 2023