



LAGAR DE BESADA

BALADIÑA

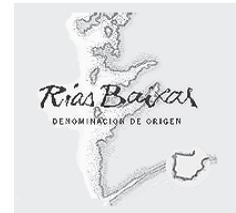


THE WINE & THE REGION

Baladiña Grape Varietal: 100% Albariño

Albariño is a native grape derived from the coastal vineyards of Rias Baixas in Galicia - an area in the northwest corner of Spain that prides itself for its hilly land with a moist climate where the world's most exceptional and purest Albariño grapes thrive.

Albariño is one of the few Spanish white grape varieties produced as a varietal wine on its own and has an official label from the Consejo Regulador ensuring the highest quality standards.



THE STYLE

Baladiña is a zesty, elegant, crisp, dry and aromatic Albariño wine with soft and refreshing characteristics of citrus and peach.

Due to its low yield, difficulty to cultivate and extreme delicacy, Baladiña is an exceptional wine that boasts an understated complexity balanced with subtle earthy notes.

High average rainfall and cool climate help retain crisp and mouth-watering acidity in Baladiña's grapes – vital for the distinctive style, intense flavor, and pleasant floral aromas.

THE OCCASION

Baladiña can enhance any occasion and any type of cuisine, whether it be as a refreshing day time wine, as an aperitif, at sunset or paired with a meal.

PAIRINGS

Given its bold acidity, citrus flavor, and crisp minerality, Baladiña is a versatile wine that pair with a wide range of dishes from various continents and stand up to a diverse international fare of globally-inspired cuisines.

- ◆ **SUSHI:** Raw and seared fish complement Baladiña's crisp, clean flavors, specifically sushi-grade tuna, salmon and yellowtail.
- ◆ **LATIN:** Baladiña boasts citrus fruits with a light mineral edge that accentuates the rich flavored cuisines of Mexico, Venezuela, Columbia, Argentina, Brazil, Cuba, and Peru.
Ceviches, various salsas, and even tacos serve as wonderful Latin-inspired pairings with Baladiña.
- ◆ **SEAFOOD:** Baladiña pairs most exquisitely with seafood, reminiscent of the fishing villages that line the Galician coasts.
- ◆ **THAI & INDIAN:** Spicy and flavorful cuisines like Indian and Thai usually overpower wines; however Baladiña's ripe fruit flavors match beautifully with the chili and spice notes.

Other surprisingly successful pairings include cold sesame noodles, chicken tikka masala, pad thai and fresh spring rolls.