Spain, 2025

BLUE CARTEL ALBARIÑO

”For Royal Fish”

citi zen. wine



Story This wine comes from the Rías Baixas region of Galicia, where the dominant color is blue — whether it's the deep blue of the Atlantic Ocean or the cross on the region’s flag. The name of the wine hints at a surprising discovery and the importance of seizing good fortune when it appears. The 35-year-old vines grew in sandy and granitic soils along the banks of the Miño River. The grapes were carefully hand-harvested and selected before being brought to the winery. A cold maceration of 8–10 hours preceded fermentation, which lasted 20 days in cooled stainless steel tanks.

COLOR Pale straw yellow with a subtle green hue.

AROMA The aroma is layered with different shades of citrus — lime and lemon — intertwined with tropical notes of papaya, pineapple, and guava.

TASTE The palate is deliciously fruity yet dry, citrusy, ripe pear-like, delicately herbal, endlessly long, and perfectly balanced.

TIPS FOR USE Blue Cartel Albariño is a stunning pairing for seafood, paella, tapas, sushi, and dishes featuring chicken or turkey.

WINE TYPE	White wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Albariño	**BOTTLE CLOSING**	Natural cork
MANUFACTURER		**BOTTLE SIZE**	0,75 l
ALCOHOL CONTENT	12,5%	**PRODUCT NUMBER**	237007
SUGAR CONTENT	2,6 g/l		

Norex Responsibility Indicator:

Norex requirements	Good	Very good	Excellent
Environmental friendliness	Fulfills Norex requirements, but we are waiting for more information...		
Social responsibility			
Administrative accountability			

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari