

LAURENT MIQUEL, LANGUEDOC, FRANCE

MENTZENDORFF
wine shippers since
1858

SOLAS ALBARINO

Laurent
MIQUEL

DETAILS OF PRODUCTION

'Solas' is the Irish for 'light', and in French means 'joy', 'pleasure' and 'enjoyment'. Laurent Miquel's Solas wines reflect the purity, balance and light-handed approach that characterises Laurent's approach to winemaking. To make the Solas Albarino, they used night-time harvesting, press with juice selection, must clarification at low temperatures, fermentation at 16-17 °C and maturation on lees in stainless steel tanks.

TASTING NOTES

Solas Albarino has aromas of tropical fruit and citrus with delicate floral and mineral overtones. The palate is refreshing with generous exotic fruit character and a hint of lime to the finish. A soft yet crisp and aromatic white, it illustrates Laurent's signature style of clean, pure fruit.

HOW TO SERVE

Ideal for pre-dinner drinks, with a platter of oysters or your favourite Asian dish. Best served between 10° and 12°C.

VINTAGE
2021/2022

STYLE
White

BLEND OF GRAPES
100 % Albarino

ALCOHOL
12.5%

