

# Do Ferreira, Rebisaca



Rebisaca is blend of Treixadura and Albariño from a vineyard site of the same name in the Salnes Valley. Only native yeast were used during fermentation and the wine was aged on its lees for nine months before being bottled.

**BODY:** Medium

**AFFAIR:** Dinner

**PAIRING:** Grilled fish, Sushi, or Langoustines.

D.O. Rias Baixas



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