

LA VAL

ALBARIÑO 2023

Pioneering Rías Baixas Albariño house. Recognised for its high and consistent quality, fruit, freshness and typicity.

LA VAL

Type of wine: White

Region of production: Rías Baixas

Year: 2023

DO vintage rating: pending

Grape varieties: Albariño

Type of bottle: Burgundy

Bottle size: 75cl.

Alcoholic volume: 12.5%

pH: 3.38

SO₂ Free/Total: 25/70

Total acidity: 6.6 g/l in tartaric

Volatile acidity: 0.2



The vineyard

A blend of the different vineyards of the winery, containing the characteristics of each one of them. In fact, in this wine we can find peculiarities of the three typical soils of the Rías Baixas appellation, granite in Taboexa (acidity), alluvium and pebbles in Arantei and Porto (fruit, depth) and schist in Vilachán (minerality).

Winemaking

The grapes are hand-harvested in 20 kg cases. The grapes are transported and stored in cold storage. Pellicular maceration of 40% of the grapes at 10 °C for 4 hours. Gentle pressing with selection of the best free-run juice. Fermentation in stainless steel vats at 16/17 °C. The wine is devatted with its fine lees on which it sits for three months.

Vintage / Harvest description

One of the earliest harvests in the history of the appellation, started August 30th. Very warm and wet spring, responsible for the great advance of the growing season. Normal summer in terms of temperature and rainfall, which allowed the grapes to ripen slowly and perfectly.

Good flowering combined with a lack of fungal and climatic incidents led to a good harvest in terms of quantity and quality. Musts of moderate alcohol content and correct acidity, very aromatic.

Tasting notes

Pale straw yellow with greenish reflections. On the nose clean and bright with good aromatic intensity where primary aromas of fruit (apricot, apple, pineapple), hints of fresh herbs (laurel, fennel) and citrus (grapefruit) stand out, all on a floral and saline background.

Medium structure on the palate and long finish with great balance and freshness. Fruity throughout with citrus notes and Atlantic herbs. Saline and slightly bitter finish.