

# LA VAL

## ALBARIÑO

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Name of the wine:	LA VAL
Type of wine:	Young White
Denomination of Origin:	D.O. Rías Baixas
Grape Varieties:	100% Albariño
Vintage:	2022
Type of bottle:	Bordeaux bottle
Cases and bottles:	Cases of 6 bottles 75 cl. and magnum bottles 1,5 l. Cases of 12 bottles 75 cl. Cases of 24 bottles 37,5 cl.
EAN-Code:	8 423253 17150 1

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### VITICULTURE

This wine is made from Albariño grapes, exclusively from our own vineyards, located at the south of the D.O. Rías Baixas in Galicia, in the northwest of Spain. The wine is a blend of grapes from our estates: “Taboexa” (32 acres), the highest at 984 ft. above sea level, with a sandy and granitic soil, quite usual in the region, giving the wine its characteristic freshness; “Arantei” (86 acres) at 98 ft. above sea level, with lots of clay and pebbles, giving the wine a mineral and fruity complexity.

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### WINEMAKING

The harvest starts in the middle of September, and the grapes are collected manually in 44 lbs. crates, with strict control at the reception area.

70% of the grapes are macerated for 6 hours at a controlled temperature of 46-50°F and then pressed. The fermentation takes place in stainless-steel tanks at controlled temperature for 2-3 weeks.

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### TASTING NOTES

The wine has an intense and clean straw-yellow colour with bright green tones. On the nose it shows aromas of fresh herbs and laurel with fine floral and lemon notes, as well as white stone fruits. In the mouth it's fresh and rich, with citrus notes and a long finish.

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### SOMMELIER RECOMMENDATIONS

Perfect with all kinds of seafood and fish, as well as fresh cheese, foie-gras, chicken, rice dishes and pasta. Best enjoyed at 12°C.

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### QUALITY AND FOODSTUFFS CERTIFICATES

British Retail Consortium (B.R.C.)

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### AGING POTENTIAL

Ideal consumption in the following 4 years after the harvest. (Well preserved, our wines progress positively).

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*Rías Baixas*

