



Grapes 100% Albariño

Region/Appellation Rías Baixas

Alcohol by volume 12.5%

Residual Sugar  $0.7 \, g/l$ 

рН 3.4

**Total Acidity** 7 g/l

**Drinking Window** 2025 - 2026

**Tasting Guide** 



Medium

Tasting note printed 03/09/2025

# La Val Albariño 2023 6x75cl

#### Winemaker Notes

Aromas of orange blossom, wild herbs, lemon and white peach. The palate has weight and texture with fresh citrus notes and hints of Albarino's saline character.

### Vinevard

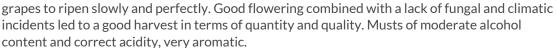
This wine is made from Albarino grapes, exclusively from our own vineyards, located at the south of the D.O. Rías Baixas in Galicia, in the northwest of Spain. The wine is ablend of grapes from our estates: "Taboexa" (13 ha.), the highest at 300 meters above sea level, with a sandy and granitic soil, quite usual in the region, giving the wine its characteristic freshness; "Arantei" (35 Ha.) at 30 meters above sea level, with lots of clay and pebbles, giving the wine a mineral and fruity complexity.

### Winemaking

Aromas of orange blossom, wild herbs, lemon and white peach. The palate has weight and texture with fresh citrus notes and hints of Albarino's saline character.

## Vintage

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





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

