

FUNDADA EN 1879



Grapes

100% Albariño

Region/Appellation

Rías Baixas

Alcohol by volume

12.5%

Residual Sugar

0.7 g/l

pH

3.4

Total Acidity

7 g/l

Drinking Window

2025 - 2026

Tasting Guide



Tasting note printed

08/12/2025

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 Albariño's saline character.

Vineyard

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" (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

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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 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.

Food match

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.



HATCH MANSFIELD

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