

Grapes

Region/Appellation Rías Baixas

Alcohol by volume 12.5%



Tasting note printed 02/08/2025

La Val Arantei Albariño 2023 6x75cl

Winemaker Notes

The nose is complex with riper notes of peach and pineapple joining white flowers and lemon zest. Ageing on fine lees adds richness to the palate which is balanced by vibrant acidity and a streak of saline minerality, giving a long, persistent and fresh finish.

Vineyard

Produced from a selection of Albarino grapes from our 35-hectare-vineyard Arantei (35 Ha). "Arantei" is the best example of a single vineyard in the region. The vineyard is located in the old river bed, and pebbles are the main feature of this mineral and rich soil. Arantei is also one of the vineyards with the most sun hours in the Rías Baixas region.

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Vintage

One of the earliest harvests in the history of the appellation, started August 30th. Very warm and humid spring, responsible for the advance of the growing season. Normal summer in terms of temperature and rainfall, which allowed the grapes to ripen slowly and perfectly. A good flowering combined with the lack of fungal and atmospheric incidents allowed for 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.

