

FUNDADA EN 1879



Grapes  
100% Albariño

Region/Appellation  
Rías Baixas

Alcohol by volume  
12.5%

Residual Sugar  
less than 2 g/l

Tasting Guide  
1 2 3 4 5 6 7 8  
Dry      Medium      Sweet

Tasting note printed  
07/02/2026

# La Val Gran Añada ALBARINO 2020 6x75cl

## Winemaker Notes

A structured and age-worthy ALBARINO that shows the full potential of both grape and terroir. Aromas of ripe white fruit, laurel, citrus, floral and balsamic notes are complemented by lees and oak-derived nuances of vanilla and pastry. On the palate, ALBARINO's signature saline minerality and vibrant acidity are supported by the wine's immense texture and depth of flavour. All the hallmarks of top-notch ALBARINO.

## Vineyard

Grapes were hand-harvested in 20 kg cases to preserve fruit integrity.

## Winemaking

Grapes were cold-stabilised at 10 °C before gentle pressing before spontaneous fermentation with indigenous yeasts. The wine was aged for four years on its fine lees - partially in 500L and 600L French oak barrels and partially in stainless steel tanks - with the aim of achieving texture and complexity.

## Vintage

A combination of early vine development, low disease pressure and ideal harvest conditions resulted in fruit of excellent health and balance in 2020, rated 'very good' by the DO Rías Baixas. The vintage provided the necessary ripeness and structure to support extended ageing, perfect for the production of Gran Añada.

## 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.

