

FUNDADA EN 1879



Grapes

100% Albariño

Region/Appellation

Rías Baixas

Alcohol by volume

12.5%

Residual Sugar

less than 2 g/l

pH

3.38

Total Acidity

6.6 g/l

Drinking Window

2025 - 2026

Tasting Guide



Tasting note printed

02/08/2025

Orballo Albariño 2023 6x75cl

Winemaker Notes

Aromas of citrus, white fruit, floral and saline and mineral notes. On the palate it is very fresh, full of fruit (pear, apricot) with a medium body and a long saline finish.

Vineyard

This wine is made from Albarino grapes, exclusively from our own vineyards, located in the O Rosal subregion of the Rias Baixas D.O.

Winemaking

The grapes are hand-harvested in 20 kg cases. Cold maceration of the grapes for 6 hours at 10 %C. Subsequent gentle pressing with separation of yolk musts. The must is racked to obtain a clean must for a fermentation of about 2 to 3 weeks at a controlled temperature of about 16 %C. Natural fermentation in 2 tanks of 5,000 litres. Mix ageing: 6 months on its lees in stainless steel tank: 5.000 litres 6 months in concrete egg: 1.700 litres 6 months in ceramic tank: 850 litres.

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.

