

FUNDADA EN 1879



Grapes  
100% Albariño

Region/Appellation  
Rías Baixas

Alcohol by volume  
12.5%

Residual Sugar  
less than 2 g/l

pH  
3.37

Total Acidity  
6.9 g/l

Tasting Guide



Tasting note printed  
08/10/2025

# Orballo ALBARINO 2024

## 6x75cl

### Winemaker Notes

Straw-greenish yellow, clean and bright. Aromas of good intensity with primary notes of ALBARINO grape, 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 aftertaste.

### Vineyard

The Vilachán vineyard (50 hectares), planted in 2004, is located in the O Rosal subzone. It lies on metamorphic schist soils, originating from a unique geological vein that runs through southern Galicia. With a clear southern exposure, it is one of the vineyards closest to the Atlantic Ocean, which imparts a strong maritime influence.

### Winemaking

The grapes were hand-harvested in 20 kg boxes to preserve quality. After picking, the clusters underwent cold maceration at 10°C for six hours, followed by gentle pressing with separation of the free-run juice. The must was clarified by settling to obtain a clean juice before fermentation, which took place in 5,000-litre tanks over two to three weeks at a controlled temperature of 16°C. The wine then underwent a mixed ageing process for six months, combining stainless steel tanks, 1,700-litre concrete eggs, and an 850-litre ceramic vessel.

### Vintage

Budburst occurred slightly early, in early March, following a warm and rainy winter. Intense spring rainfall required meticulous vineyard management—including grass mowing, shoot removal, and canopy thinning—to prevent fungal diseases. From mid-July onward, the weather shifted to a dry period with moderate temperatures lasting through the harvest. Good water reserves and the absence of heatwaves allowed for slow, steady ripening and excellent grape health.

### 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.



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