

Valmiñor Albariño

BRAND Valmiñor Albariño

WINERY Adegas Valmiñor

VARIETY 100% Albariño

TIPE OF WINE White

APELLATION Rías Baixas

VINEYARD: The Albariño vines of Valmiñor lay over the hills that have a maximum of 20% inclination and acid soils formed by stones and metamorphic schists rocks. The vineyards are between 20 and 40 years old. Vine and trellis systems are used to conduct the plant, both with 16 fertile bud/plant double guyot pruning and a limited production of 8.000 kg/ha. The space between vines is made of natural vegetative cover formed by indigenous species like ray-grass and white clover. Harvest takes place around mid-September.

ELLABORATION: Follow up and quality control of the Albariño grape in the vineyard until it reaches full ripening. Handmade harvest made in 20 kg cases. Bunches selection table. Cold maceration (10°C) for 6 hours. Soft pressing of the grape. Static settling of the juice in stainless steel tanks. Alcoholic fermentation under an automatic controlled temperature. Stabilization of the wine, fi ltering through a tangencial fi lter and bottling. Resting in bottle for a month prior to distribution.

TASTING: A straw yellow color with green and lemony glint reflections. Bright and with a good tear. High intensity on the nose with a predominance of primary and varietal aromas such as mandarin citrus and orange peel, stone fruits such as apricot, and peach with a slight hint of lime. It also has pleasant floral notes of orange blossom and white flowers. The palate is fresh, lively, and full-bodied wine, with a good structure and very well-integrated acidity. It has a good unctuousness. The entry is smooth and pleasant with a bitter, fruity, and very long finish.

