

FUNDADA EN 1879



Grapes  
100% Albariño

Region/Appellation  
Rías Baixas

Alcohol by volume  
12.50%

Residual Sugar  
2 g/l

pH  
3.3

Total Acidity  
7 g/l

Drinking Window  
2025 - 2028

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

Tasting note printed  
05/02/2025

# La Val Arantei Albariño 2022

## 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.

### Winemaking

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### Vintage

The 2022 crop was generous in Rías Baixas if slightly down on the record harvest of 2021. July and August were very dry resulting in no issues with disease but vine development slowed due to the dryness. The early autumn rain in September was timely allowing ALBARINO vines to fully ripen.

### Food match

Grilled and Roasted White Meats

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.

