

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

6.8 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

22/12/2024

La Val Albariño 2022 6x75cl

Winemaker Notes

Aromas of orange blossom, wild herbs, lemon and white peach. The palate has weight and texture with fresh citrus notes and hints of ALBARINO's saline character.

Vineyard

This wine is made from ALBARINO grapes, exclusively from our own vineyards, located at the south of the D.O. Rías Baixas in Galicia, in the northwest of Spain. The wine is a blend of grapes from our estates: "Taboexa" (13 ha.), the highest at 300 meters above sea level, with a sandy and granitic soil, quite usual in the region, giving the wine its characteristic freshness; "Arantei" (35 Ha.) at 30 meters above sea level, with lots of clay and pebbles, giving the wine a mineral and fruity complexity.

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.

