



Vides Singulares, 1694 La Diestral Albariño, VdT Val de Miño-ourense, Galicia, Spain, 2020

Producer Profile

Vides Singulares was born out of a search for purpose, to enjoy what matters, to re-connect with nature and maybe even make a difference...

however in the process Raul and Maite have also managed to make some truly exceptional wines. Seeking out and rescuing indigenous varieties and vineyards abandoned due to rural depopulation; they are also managing to reinvigorate the social environment in which the vineyards are located, though a wine tourism project, bringing their concept full circle. Their labour of love started with just 2.7 hectares of old bush vine vineyard, located across several plots in Ávila, planted with predominantly pre-phylloxera Grenache, Albillo and Verdejo. The meticulous process of recovering the vines from the encroaching forest, decades of poor pruning and disease was costly in terms of both money and time, yet gradually vines were revived, the soils carefully ploughed and these precious old vines have once again been brought back into production. Their discovery continued with recovering 2 hectares of vineyards in the Sierra de Gredos, with a focus on low yielding, old bush vine Garnacha and Albillo Real in the old winery of Cebreros; here in the Alberche Valley, the poor soil marked with decomposed granite and slate produces highly expressive and singular expressions of the varieties. Their search took them to a third region, the spectacular Ribeira Sacra in the Val Do Miño where their main purpose built winery is located along with a further 4 hectares of vines. Here are in their other vineyards, nature's cycle and biodynamics govern their daily work and now the vineyards are beginning to more than repay the attention they've received, with increased vigour across all varieties (Godello, Albariño, Loureira and Mencía) and incredibly fruit expression transmitted through the granite shale terroir.

Viticulture

The "La Diestral" vineyard is located in the Consello de Coles, town of Ferreiros, in the province of Ourense in Galicia, Spain. It is located on a hillside at 250 meters ASL. A trellised vineyard, with 13-year-old vines on granite soils. They use natural compost, working biodynamically.

Winemaking

A selection of grapes is made in the vineyard and in the winery. 100% destemmed grapes are macerated on the skins, with 3 days in stainless tanks and with cold temperature control. A gentle pressing and a slow fermentation under controlled temperature. Aged in old 500 litre barrels, American and French for 6 months, on their own fine lees. No fining or filtration this is very much a natural wine.

Tasting Note

A delicious and distinctive style of Albariño, with pineapple and tropical fruit characters and lifted notes of cedar and vanilla. On the palate there is real weight and complexity, yet retains the characteristic salinity of the region. A beautifully constructed and complete wine.

Food Matching

Smoked fish, cold cuts, pâtés and the salinity goes well with nuts.

Awards

James Suckling 92 Points Jancis Robinson 16++ Points



Product code: 4552

[Order online](#) or email orders@alliancewine.com

Technical Details

Varieties:

Albariño 100%



ABV: 13.5%

Closure: Natural cork

Colour: Orange

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6 Months

Type: French 500 Litre

% wine oaked: 100

% new oak: None