

Lembranzas Albariño, Rias Baixas, Spain, 2021

Viticulture

The DO of Rías Baixas is renowned for the Albariño grape, a native variety that produces some of the best white wines in Spain if not the world. Situated in the northwestern region of Galicia, the DO was formally established in 1988 and Albariño has always been at the forefront of winemaking grapes for this coastal region. The vines here share the same mineral-rich soils and cool climate as some of the world's other renowned white wine-producing regions, including France's Loire Valley, New Zealand, and the Rhine region of Germany.

Winemaking

Grapes are harvested by hand and transported to the winery in boxes of 18 kgs in less than 2 hours from their collection to processing. Everything is done in an inert atmosphere, to avoid chemical and enzymatic oxidations, in order to obtain the greatest amount of aroma and freshness. The wine is macerated with CO2 for between 4 and 6 hours, and the decantation of the must is obtained by floatation.

Tasting Note

Lemon yellow in colour with hints of gold. Citrus fruit hits the nose followed by apple, pear and dried candied fruits with a mineral note. Full and plentiful on the palate, with fresh acidity from the pear and apple fruits and a lovely mineral finish.

Food Matching

This fresh mineral like wine works well with rice, fish and seafood.



Product code: 2428

Technical Details Varieties:

Albariño 100%





ABV: 12.5% Closure: Screw cap Colour: White

Style: Still wine Case Size: 6 x 75cl Oak Ageing
No oak ageing