

La Val Albarino

THE FACTS

COUNTRY: Spain

REGION: Galicia

APPELLATION: Rias Baixas

CEPAGE: 100% Albarino

WINEMAKING: The harvest starts in the middle of September, and the grapes are collected manually in 44 lbs. crates, with strict control at the reception area. 70% of the grapes are macerated for 6 hours at a controlled temperature of 46-50°F and then pressed. The fermentation takes place in stainless-steel tanks at controlled temperature for 2-3 weeks.

ALCOHOL BY VOLUME: 12.5%

THE STORY

Founded in 1985 by Mr. José Limeres Guille, actual Honorary President. La Val's trajectory leading us up to what we are today. Let's do a briefing of our history.

We start in O Rosal, located at the mouth of the river Miño, with a vineyard called La Val. From this we derive our name. We promoted the creation of Rias Baixas Denomination of Origin in 1988, and since then we hold membership in the Plenary of the Consejo Regulador organization.

The making of quality wines implies having a terrain to match it. This is why, in 1989 and 1990, we planted Arantei and Taboexa vineyards and later on, in 2012, Porto.

THE ADJECTIVES

OVERALL: Minerally & Fruity

AROMAS / FLAVORS: Fresh herbs and laurel, fine floral & lemon notes, white stone fruits

MOUTHFEEL: Fresh & Rich

THE SELLING POINTS

PAIRINGS: All kinds of seafood and fish, as well as fresh cheese, foie-gras, chicken, rice dishes and pasta.

