

LA VAL

ALBARIÑO 2024

Born from three vineyards with distinct soils and microclimates, this Albariño from Rías Baixas is a liquid expression of the Atlantic: fruity, fresh, and vibrantly tense.

LA VAL

Type of wine: White
Region of production: Rías Baixas
Year: 2024

Grape varieties: Albariño
Type of bottle: Burgundy
Bottle size: 75cl.

ABV: 12.5%
pH: 3.39
SO₂ Free/Total: 25/70
Total acidity: 7.2 g/l in tartaric
Volatile acidity: 0.3



The vineyard

This wine brings together the character and uniqueness of several of the estate's vineyards, showcasing the distinctive features of each one. It reflects the three main soil types found in the Rías Baixas Designation of Origin: granite in Taboexa (contributing acidity), alluvial soils and river pebbles in Arantei and Porto (providing fruitiness), and schist in Vilachán (adding minerality and tension on the palate).

Winemaking

Manual harvest in 20 kg boxes. Grapes were transported and stored in a cold chamber. Skin contact maceration was carried out on 40% of the grapes at 10°C for four hours, followed by direct pressing of 20% whole clusters to prevent oxidation, and selection of the finest free-run musts. Fermentation occurred spontaneously in stainless steel tanks at 16–17°C, with 3% fermenting in concrete. After racking, the wine remained on its fine lees in the same vessels for five months.

Vintage / Harvest description

Rain defined the 2022 vintage, reaching historic levels in Rías Baixas. Winter and spring were warm and very wet, with continuous rainfall until mid-July. Budburst occurred in early March, a pattern that has become common in recent years. Heavy precipitation caused slight losses during flowering and high fungal pressure, demanding intensive vineyard work. The dry spell from late July through August, combined with good water reserves in the vines and cool September nights, encouraged slow and even ripening. This led to a slightly early harvest, but with grapes of outstanding quality and excellent health.

Tasting notes

This Albariño displays an appealing straw yellow colour with greenish hues. On the nose, it is clean and bright, with pronounced aromas of white and stone fruits (apricot, apple), tropical notes (pineapple), and a fresh touch of aromatic herbs (bay leaf, fennel) and citrus (grapefruit), all underpinned by a subtle floral background and an elegant saline edge. On the palate, it shows a well-balanced, enveloping structure with vibrant notes of fruit, citrus, and Atlantic herbs. The finish is long, fresh, and saline, with a subtle bitterness that adds depth and character.