

LA VAL

ALBARIÑO 2024

*Pioneering Rías Baixas
Albariño house. Recognised for
its high and consistent quality, fruit,
freshness and typicity.*

LA VAL

Type of wine: White
Region of production: Rías Baixas
Year: 2024
DO vintage rating: pending

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

Alcoholic volume: 12.5%
pH: 3.39
SO₂ Free/Total: 25/70
Total acidity: 6.9 g/l in tartaric
Volatile acidity: 0.3



The vineyard

This wine is a blend of different estate vineyards, reflecting the unique character of each site. In fact, it embodies the essence of the three typical soil types found in the Rías Baixas D.O.: granite soils in Taboexa, which enhance freshness and acidity; alluvial and river stones in Arantei and Porto, adding fruit intensity; and schist in Vilachán, contributing a distinctive mineral edge.

Winemaking

The grapes were hand-harvested in 20 kg crates, carefully transported, and stored in cold chambers. A pre-fermentation skin maceration was carried out on 40% of the grapes at 10°C for four hours, followed by gentle pressing to select the finest free-run juice. Fermentation took place in stainless steel tanks at 16-17°C, and the wine remained on its fine lees for approximately three months, enhancing complexity and texture.

Vintage / Harvest description

Rainfall was the defining feature of this vintage, with record-breaking precipitation levels in Rías Baixas. The winter and spring were warm and exceptionally humid, with persistent rainfall until mid-July.

Budbreak occurred in early March, continuing the trend of recent years. The high humidity led to slight reductions in flowering and increased fungal pressure, requiring intensive vineyard management.

The dry conditions in late July and August, combined with the vineyard's healthy water reserves, allowed for a slow, steady ripening, culminating in an early harvest of outstanding quality and impeccable grape health.

Tasting notes

This Albariño displays a pale straw-yellow hue with bright greenish reflections. The nose is pure, precise, and aromatic, showcasing a vibrant medley of stone fruits (apricot, apple), tropical nuances (pineapple), and fresh herbal notes (bay leaf, fennel), layered with delicate citrus undertones (grapefruit) and a refined saline touch.

On the palate, it is elegantly structured, well-balanced, and energetic, revealing a lively interplay of fruit, citrus, and Atlantic herbs. The long, crisp finish is marked by a distinct saline minerality and a subtle bitter edge, adding depth and character.