

LA VAL

ARANTEI 2023

Finca Arantei combines the potential of a great, old vineyard with traditional "colleiteiro" winemaking processes : Patient work and age-old experience, to obtain great wines.

LA VAL

Type of wine: White
Region of production: Rías Baixas
Year: 2023
DO vintage rating: pending

Grape varieties: 100% Albariño
Type of bottle: Burgundy
Bottle size: 75cl.

Alcoholic volume: 12.5%
pH: 3.38
SO₂ Free/Total: 25/70
Total acidity: 6.9 g/l in tartaric
Volatile acidity: 0.15



The vineyard

Is all of 26 hectares of albariño, planted in 1989 and as such one of the oldest vineyards in the Rías Baixas appellation. pruned as a traditional pergola vine training system, its' planted on spectacular alluvial soil where the Miño river has been depositing layers and layers of minerals for millions of years. Deep soil with clay levels higher than normal in this appellation, which make it highly resistant to heat and water stress. Its orientation and mesoclimate achieve an early ripening with profound and balanced musts.

Winemaking

Hand-harvested in 20 kg boxes. Pellicular maceration of the grapes at 10 °C for 4 hours. Gentle pressing, selecting only the free-run juice. Spontaneous fermentation with the vineyard's own yeasts. Aged for six months on its fine lees. Unhurried spring rest to achieve natural clarification and stabilisation. 10% of the wine is fermented in 1-year 500-litre French barrels.

Vintage / Harvest description

One of the earliest harvests in the history of the appellation, started August 30th. Very warm and humid spring, responsible for the advance of the growing season. Normal summer in terms of temperature and rainfall, which allowed the grapes to ripen slowly and perfectly. A good flowering combined with the lack of fungal and atmospheric incidents allowed for a good harvest in terms of quantity and quality. Musts of moderate alcohol content and correct acidity, very aromatic.

Tasting notes

Lemon yellow with greenish rim. Clean and bright. Complex and intense on the nose, with marked varietal typicity. Clear sensations of herbs and fruits (fennel, laurel, apple), fresh citrus notes (grapefruit, lychee), lees (brioche) and marked mineral aromas (quartz, flint). Good structure marked by a powerful acidity. Harmonious, it maintains its fruity and herbaceous character. Long, fresh citrus finish.