



Champagnes & Châteaux
QUALITY SINCE 1989

ALBARIÑO DAVILA RÍAS BAIXAS 2021 ADEGAS VALMIÑOR

Adegas Valmiñor is a modern winery founded in 1998. Iñaki Vazquez and his team are devoted to the Rías Baixas, which is in North Eastern Spain's Galicia, and more particularly to the smaller district of Rosal. This Albariño has elegant aromas of tropical fruits and floral notes. The palate is well balanced, fresh and rich with a fine and lengthy finish.

Grape: 85% Albariño, 10% Loureiro and 5% treixadura.

Vineyard & Vinification Note:

The three varieties found in Davila only come from vineyards located in the area of O Rosal. Strains conducted in the traditional grape, proper and exclusive to the area, with a minimum age of 40 years.

Sandy soil and alluvial deposit, with great presence of boulders.

Limited production by pruning to 8,000 kg / ha for Albariño and Treixadura and 6,000 kg / ha for Loureiro. Vintage mid / late September.

Careful screening and control of Albariño, Loureiro and Treixadura varieties in the vineyard. Handpicked in boxes of 20 kg.

Selection table. Cold maceration (10 ° C) of the three varieties separately.

Pressing of the grapes. Static settling in stainless steel tanks and fermentation of the varieties also separately.

Ageing on lees of Albariño and Loureiro varieties for two months.

Bottled under inert atmosphere filtration.

Resting in the bottle for sixty days prior to distribution.

Tasting Note: Yellow gold, clean and bright with gold trim. Intensity and aromatic complexity on the nose reminiscent of spring flowers, wrapped in notes of mango and pineapple. The palate shows a perfect balance between smoothness and acidity, with hints of tropical fruit combined with aromatic herbs. Elegant, round, mineral and complex wine. Very long.

Food Pairing: As well as to be enjoyed on its own as a refreshing aperitif, this Albariño is perfect with a plate of oysters, a seafood platter and fish. Great with citrus-based fish dishes but also can cut through some creamy or buttery dishes due to its acidity.



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