Valmiñor Albariño, DO Rias Baixas 2024

EVM0022024

Valmiñor

— Rías Baixas, Spain

This is the winery's flagship Albariño, with grapes sourced from estate owned vineyards in O Rosal, in the south of Rias Baixas. An elegant style of Albariño driven by the coastal influence from the Atlantic, and from the Miño river which borders the region.

2022 Vintage

Decanter World Wine Awards Silver 2023

2024 Vintage

Decanter World Wine Awards Platinum 2025

Production

The Albariño vines are cultivated using Pergola and trellis on gentle slopes, in stony soils with schist. The vineyards are 20-40 years old. At full ripeness, typically mid-September, the grapes are hand harvested into 20 kg cases. The best bunches are selected, and they cold macerate at 10ºC for 6-8 hours followed by a soft pressing. The must then undergoes temperature-controlled fermentation in stainless steel before bottling.

Tasting note

The 2023 vintage of Valmiñor Albariño sees a return to a more classic styled wine with fresh, floral aromatics and great citrus drive. The 2023 vintage was a stage cooler than the warm '22, and as a result the wines are more linear and elegant in style. Aromas of mandarin, stone fruit and orange blossom. This is a zesty and persistent Albariño with a great mix of citrus and peach fruit, and a hint of honeysuckle on the palate. Fresh and classic in style but with an appealing texture and softness that makes it approachable. It has good length driven by the acidity and intensity of fruit and floral characters.

Food Match

The classic match would be seafood - mussels and oysters, perhaps as a seafood risotto or pasta dish.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
DO Rías Baixas

Grape Varieties:
Albariño 100%

Suitable for:
Vegan

Bottle Barcode:
8437000221012