

La Val Orballo Albarino



Producer: Bodegas La Val
Winemaker: José María Ureta
Country of Origin: Spain
Region of Origin: Rias Baixas
Grapes: Albarino 100%
ABV: 12.5%
Case Size: 6x75cl
Vintage: 2016
Suitable For: Vegetarians and Vegans
Closure Type: Screw Cap



The One-Liner

The eyecatching new label represents Galicia's fine misty rain!

Tasting Note

Aromas of stone fruit, honey, and floral notes mingle with wild herbs, sweet mandarin skin and apple. Generous and textural on the palate with hints of gala melon, a touch of salinity, and fresh citrus.

Producer Details

This Rias Baixas pioneer was founded in 1985 and has made its name over the past two decades for producing classically-styled, great quality, Albariño. There are five sub-regions in Rias Baixas. **Bodegas La Val** are based in *Condado do Tea* - away from the coast and just over the Portuguese border.

In 2003 they built a brand new winery in Arantei, over-looking the Miño river, and equipped with the most modern winemaking technology. Vines are around thirty years old, and are grown on the Pergola system, as is typical in the region. This aids ventilation of the grapes, protecting them from excess humidity and moisture. All fruit is hand-harvested.

With over 90 hectares of vineyard across the region, they are one of the largest vineyard owners in Rias Baixas, and all their wines are produced from their own fruit. As a result they are one of the most reliable sources of good quality, moderately-priced Albariño.

In The Vineyard

This is a blend of grapes from two estates in the south of DO Rias Baixas in Galicia, north west Spain. Taboexa is a 13ha estate at 300m above sea level, with sandy and granitic soil typical of the region. The Arantei estate is at just 30m above sea level - with clay and pebbly soil. Harvest typically begins in the middle of September - grapes are hand harvested and collected in 20 kilo crates.

In The Winery

70% of the grapes are macerated before pressing for 6 hours at a controlled temperature. Fermentation takes place in stainless steel using natural yeasts, and maturation on the lees is also in stainless steel. The mineral and fruity character from the Arantei grapes is balanced by the freshness of the Taboexa grapes.

Awards & Press

2013 Vintage: Decanter World Wine Awards 2014 - Bronze

2011 Vintage: Decanter Panel Tasting Albarino & Rias Baixas 2012 - Outstanding

Food Recommendations

Baked goats cheese, prawns and other seafood.

