

## Bodegas Albamar, Rías Baixas Albariño Litrona (2019)

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Producer	Bodegas Albamar
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - White
Grape variety	Albariño
Region	Galicia, Spain
Appellation	Rías Baixas
Vintage	2019
Alcohol by volume	13.0%

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### Sizes

**750 mL × 12 — SLV20-0633-19**

**1 L × 12 — SLV20-0633L19**



### Distributor's notes

Litrona is our ode to the liter format which we heavily consumed during our college years in Spain, except back then it was liters of beer. Like many of the wines we import, Litrona is focused on drinkability which is why 750ml just wasn't gonna cut it. Thoughtful farming and minimal intervention winemaking remain the pillars of the brand where native grape varieties from each region are the main protagonist.

Those of you that have any of Xurxo's delicious Galician wines know how exceptional he is. This format is a lot of fun, while still being serious zero-zero winemaking. Organically farmed Albariño, hand harvested, whole cluster press into old neutral 2500L foudre where it undergoes full malolactic fermentation and ages for about 1 year before bottling unfiltered, unfinned, and unsulphured.

You might first think this would be a full-bodied white, but not at all - the aging balances the acidity perfectly and makes a thirst-quenching yet elegant day-drinker. We can't put it down.

### About the producer

If Sally sells seashells by the sea shore, Xurxo Alba of Albamar makes albariño al alba del mar (next to the sea). If it were up to me, I'd stop right here. There's really not much more to say. It's what he was born to do. It's what he knows best. He is the personification of albariño.

His cellar is in Cambados, next door to his parents' restaurant and tienda de ultramarinos, a small shop selling local artisanal foodstuffs. His family has been farming and making albariño in the O Salnés sub-region of Rías Baixas for generations but it wasn't until Xurxo finished his oenological studies that they started bottling and commercializing their own wines in 2006. They own about 2.5 hectares but source from about a total of 10 spread throughout this region dominated by smallholdings. Xurxo wishes they owned more but like theirs, neighboring vineyards have been passed along from generation to generation and working them is a way of life. It's a hobby. It's what people do on their free time. It's a lifestyle that money can't buy.

He farms and makes sure his farmers farm as naturally as possible, as much as the region permits. In the cellar, spontaneous fermentations with native yeasts are a common denominator in all of his wines. Whether he works the lees or uses oak is on a wine by wine basis, vintage by vintage.