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Bodegas Albamar, Rías Baixas Espadeiro O Esteiro (2017)

Producer	Bodegas Albamar
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - Red
Grape variety	Espadeiro
Region	Galicia, Spain
Appellation	Rías Baixas
Vintage	2017



ALBAMAR
O ESTEIRO
TINTO 2015
RIAS BAIXAS
DENOMINACIÓN DE ORIGEN
11.5% vol.
75 cl.



TINTO 2015
ALBAMAR
O ESTEIRO
Espadeiro
RIAS BAIXAS
DENOMINACIÓN DE ORIGEN



Sizes

750 mL × 12 — 17-0498-17

Distributor's notes

There are a couple of rare red wines under the "O Esteiro" label and this one is the single varietal Espadeiro - organically grown on granite soils with an average age of 10-200 year old vines. Almost no one has this grape planted here in the region anymore and when you find someone who does these vines are likely older than any great-grandparents still alive!

Harvest is done by hand, grapes are spontaneously fermented in stainless steel with indigenous yeasts and aged for an additional 12 months in used neutral French oak barriques. The wines are not fined or filtered, with minimal to no SO2 at bottling. A very fresh, bright, low ABV, crunchy and chillable red, rare from Rías Baixas as only around 1% of the production here is red to begin with!

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.
