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Bodegas Albamar, Pepe Luis (2019)

Producer	Bodegas Albamar
Distributor	Zev Rovine Selections
Category	Wine - Still - White
Grape variety	Albariño
Region	Galicia, Spain
Appellation	Rías Baixas
Vintage	2019



Sizes

750 mL × 12 — 12-017-04-19

Distributor's notes

A very special wine made in honor of Xurxo's brother from a few small parcels of older 40-45yr old vines Albariño grown organically over granite and schist soils. The grapes are all hand harvested and fermentation begins spontaneously with no added yeasts in neutral French oak. The wine goes on to age for another 12 months in neutral French oak, and while this wine is distinguished from his other Albariños for that fact, this isn't a particularly "oaky" wine. Texture, elegance, and minerality are persistent throughout. Softer texture and rounder flavors of orchard fruit and golden apple. There is no fining, perhaps a light filtration, and low to no sulfur added at bottling depending on vintage.

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 artesanal 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.
