

Zev Rovine Selections
zrswines.com
info@zrswines.com
347-689-4031

Veronica Stoler
Selections de la Vina
veronica@selectionsdelavina.com

Bodegas Albamar, Rías Baixas Albariño (2019)

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



Sizes

750 mL × 12 — 17-0031-19

Distributor's notes

Look no further for beautiful Galician white wine, this is it! Xurxo knocks it out of the park constantly with this 100% Albariño pieced together from multiple parcels (around 10 hectares) of vines organically grown over granite and schist soils. All the harvesting is done by hand with direct press of whole clusters, and 2 fermentations (both spontaneous with indigenous yeasts) partially in stainless steel and neutral oak, but with no malolactic. This helps to preserve the freshness and acidity of the finished wine, imparting no flavors of oak but rather allowing the wine to breathe. Aging is 6 months in stainless steel sur lie and bottled unfiltered, slight filtration and low SO₂ at bottling.

About the product

The Albamar Albariño is a blend of different vineyards, which are all composed of mainly sandy soil. Each parcel is fermented separately with native yeast in stainless steel tanks. The Albariño is aged on its fine lees for about five months. There is light filtration at bottling. Albamar's entry-level Albariño is a refreshing and pure wine showing great length and salty minerality.

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.

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