

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

Veronica Stoler  
Selections de la Vina  
veronica@selectionsdelavina.com

## Bodegas Albamar, Fusco (2019)

---

Producer	Bodegas Albamar
Distributor	Zev Rovine Selections
Supplier/Importer	Galicia Rias Baixas Mencía Organic Selections de la Viña
Category	Wine - Still - Red
Grape variety	Mencía
Region	Galicia, Spain
Appellation	Ribeira Sacra
Feature	Organic
Vintage	2019

---



### Sizes

750 mL × 12 — 17-0021-19

---

### Distributor's notes

"Fusco" is a Galician word for night or darkness, ironic as this wine couldn't be lighter on it's feet, yet it was the first red wine Xurxo made after much success with Albariño. These are old-vines of Mencía from 1.5 ha of land mostly in the Chantada zone in Ribeira Sacra. Soils here are granite and schist and all harvesting is painstakingly done by hand. The grapes are destemmed with 10-20 day spontaneous fermentation in stainless steel with indigenous yeasts. The wine ages in stainless steel through the winter and is bottled the following year, unfiltered, unfinned and with low to no additions of SO<sub>2</sub>.

---

### About the product

Fusco is fermented in stainless steel without any type of oak treatment. Fermentation is spontaneous with native yeast. The wine is not fined or filtered. Fusco is a Galician word for night or darkness, but this wine is the exact opposite. It is bright and fresh. The name is attributed more so to the color of the wine as Fusco is the first red Xurxo Alba added to his collection of Albariños.

---

### 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.

---

Browse our full portfolio at [sevenfifty.com/zevrovineselections](http://sevenfifty.com/zevrovineselections)