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## Bodegas Albamar, Rías Baixas O Sebal Viño Branco (2019)

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Producer	Bodegas Albamar
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - White
Region	Galicia, Spain
Appellation	Rías Baixas
Vintage	2019

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### Sizes

750 mL × 12 — 18-0757-19

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### Distributor's notes

This wine is very near and dear to our hearts - it was a request of Ana & Alvaro to have a no sulphur cuvée for their wedding in 2015 and each vintage since he's made more and more finally reaching commercial levels in 2018.

One of Xurxo's projects not technically in D.O. Rías Baixas made from 100% Albariño from a rented 60-year-old plot worked sustainably on granite soils. As vineyards are difficult (or impossible) to purchase in this region, if you want to work with older vines you often have to help farm and buy grapes off the elderly land-owners in Galicia. Everything is hand harvested and, unlike most people in the region, the wine is spontaneously fermented with indigenous yeasts in stainless steel tanks with full malo. The wine is aged for a few months sur lie in tank, and bottled unfiltered, unfiltered, and with no SO<sub>2</sub> added. Only around 2,600 bottles are made.

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### 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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