

Bodegas Albamar, Albino (2019)

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



Sizes

750 mL × 12 — 12-017-02-19

Distributor's notes

With only around 1% of production in Rías Baixas of red wine, Xurxo makes this special and rare "Blanc de Noirs" style with 100% Caiño Tinto from ridiculously old vines. Since most of the vines planted to red grapes such as Caiño (and Espadeiro for that matter too) have been ripped up, the ones left are often times well over 100-200 years old. In fact even Xurxo's grandmother could not recall their age! The grapes are organically grown over clay, granite, and quartz soils and harvested by hand. Direct press keeps the color light. Spontaneous fermentation with indigenous yeasts followed by aging in neutral old French oak for 11 months. Bottled unfiltered, unfiltered and with minimal to no SO₂ at bottling. Only 500L of this wine was made, making it incredibly special and rare. This 2019 vintage is a fairly clear white-colored year as well.

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.
