



Bodegas Albamar

The Bodegas Albamar Albariño is a classic expression of Galician Albariño, offering vibrant freshness and a pure, salty minerality that speaks to the coastal influence of Rías Baixas.



Albariño 2022

Rias Baixas, Spain

Region and Vineyards

Produced in the **Rías Baixas** appellation of Galicia, Spain, this Albariño embodies the coastal charm of the **O Salnés sub-region**. Known for its proximity to the Atlantic Ocean, the region benefits from cool maritime breezes that help retain the acidity and freshness of the grapes. The vineyards, spread across **10 hectares** and composed of **granite and schist soils**, contribute a distinct minerality to the wine. These soils, rich in sand and granitic materials, are ideal for producing Albariños with complexity, salinity, and finesse.

Bodegas Albamar sources its Albariño grapes from various small organic parcels, harvested by hand to ensure only the best fruit is selected. This patchwork of smallholdings reflects the traditional structure of Galicia's vineyards, where organic and sustainable practices maintain the health and expression of the vines.

Winemaking

The **Albamar Albariño** undergoes a unique winemaking process with **spontaneous fermentation** in both stainless steel and neutral oak tanks. This dual approach preserves the freshness and acidity of the Albariño, while the absence of malolactic fermentation helps maintain its crisp, vibrant character.

The wine is aged **sur lie for six months in stainless steel**, lending it a subtle roundness without compromising its freshness. The result is a balanced and precise wine, bottled with light filtration and low sulfur to maintain its purity. The Albamar Albariño is designed to showcase the grape's natural flavors with minimal intervention, allowing the terroir's saline influence to shine.

Tasting Notes

- **Color:** Pale yellow with greenish reflections, showing clarity and brightness.
- **Aroma:** Aromas of lemon zest, green apple, and subtle white flowers, with an underlying minerality that hints at sea salt and wet stone.
- **Palate:** Crisp and refreshing, with flavors of citrus, green apple, and a touch of peach. The wine's salinity and bright acidity lead to a long, clean finish with mineral undertones.

Alcohol :12,50 %

Composition: 100% Albarino



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM



Albariño 2022

Did you know?

Xurxo Alba, whose family has long been rooted in O Salnés, named the wine **Albamar** to emphasize its coastal connection. His wines embody the soul of the sea, combining traditional Galician viticulture with minimal intervention to capture Albariño's pure expression.

Wine Pairing Ideas

- **Grilled Sardines with Lemon and Herbs:** The wine's acidity and salinity enhance the flavors of grilled sardines, balancing the richness with a zesty lift.
- **Oysters on the Half Shell:** The crisp acidity and saline notes of Albariño complement the briny flavors of fresh oysters, making for a classic pairing.
- **Seafood Paella:** The Albariño's fresh acidity and subtle minerality balance the richness of a seafood paella, highlighting the seafood's flavors without overpowering them.
- **Goat Cheese Crostini with Honey:** The wine's acidity cuts through the creaminess of the cheese, while the honey complements the Albariño's hints of fruit.



Robert Parker (RP) : 92 Points (2022)

There is great regularity in the eponymous Albariño that blends different vineyards, bringing the freshness and the coastal influence into the wine. The 2022 Albamar, despite coming from a warmer and drier year, keeps a moderate alcoholic degree and has a balanced palate with the austerity of the granite, a little wider than the 2021 but still harmonious. Rating: 92+



Robert Parker (RP) : 93 Points (2021)

The eponymous 2021 Albamar comes from many different Albariño plots, owned and rented on different soils but mostly granite. The juice from the pressing of the full clusters fermented and matured in stainless steel, and 30% to 40% of the wine was kept in oak foudre with lees for six to eight months. The aim is a wine that represents the house style: approachable, fresh and easy to drink, with moderate alcohol (12.5% in this case) and good freshness.



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM