

Bodegas Albamar

Bodegas Albamar Sesenta e Nove Arrobas Albariño is an extraordinary limited-edition wine crafted from Xurxo Alba's oldest vines, bringing depth and a complex minerality to each glass.

ALBAMAR



Sesenta e Nove Arrobas Albariño 2020

Rias Baixas, Spain

Region and Vineyards

Hailing from the renowned **Rías Baixas** region in Galicia, Spain, this Albariño is produced from vines located in the O Salnés sub-region, a terroir marked by its proximity to the Atlantic Ocean. This coastal influence brings a maritime freshness to the wines, complemented by the mineral-rich granite soils that characterize this area. Galicia's moderate, maritime climate allows for a slow and even ripening, resulting in grapes with vibrant acidity and nuanced flavors.

The **Sesenta e Nove Arrobas Albariño** is crafted from five small parcels of **50 to 100+ year-old vines** planted on granite-rich soils, cultivated organically. These old vines produce lower yields of intensely concentrated grapes, offering a rare depth of flavor and character. Hand-harvested to preserve quality, these grapes reflect both the regional terroir and the care taken in their cultivation.

Winemaking

This **Albariño** undergoes a natural, **spontaneous fermentation** with indigenous yeasts in stainless steel tanks, preserving the freshness and natural aromas of the grape. Following fermentation, the wine is aged **sur lie for over a year** in stainless steel, which enhances the texture and complexity without imparting any oak influence. This prolonged lees contact gives the wine a subtle roundness while accentuating its vibrant acidity and mineral backbone.

Bottled without fining or filtration, and with minimal sulfur addition, **69 Arrobas** embodies an authentic, minimally-interventionist approach. This wine is unadulterated and best decanted before serving, allowing its complex layers of fruit and minerality to fully emerge.

Tasting Notes

- **Color**: Bright pale yellow with a slight golden hue.
- **Aroma**: Subtle and evolving, with initial hints of ripe lemon and stone fruit that open to notes of wet stone and fresh sea breeze.
- **Palate**: Clean and refreshing, with a core of tangy minerality balanced by ripe citrus, peach, and a slight salinity. The finish is long and vibrant, with a lingering minerality.

Alcohol :13,00 %

Composition: 100% Albarino

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Did you know?

The name **Sesenta e Nove Arrobas** translates to "69 arrobas," an old Spanish unit of measurement, referring to the **1,000 liters** produced of this unique Albariño. This limited production showcases Xurxo Alba's commitment to preserving winemaking traditions while honoring the exceptional character of his oldest vines.

Wine Pairing Ideas

- **Seafood Fideuà**: The wine's acidity and mineral notes highlight the seafood flavors, while its structure pairs well with the richness of the fideuà.
- **Grilled Razor Clams with Lemon and Garlic**: The Albariño's saline finish and bright citrus notes complement the briny and delicate flavors of the clams.
- **Galician Pulpo a la Brasa (Grilled Octopus)**: The wine's mineral backbone and citrus profile enhance the smokiness and tenderness of the octopus.
- **Spanish Manchego Cheese**: The creamy and nutty flavors of Manchego create a balanced contrast with the Albariño's refreshing acidity and mineral-driven profile.

96

Robert Parker (RP) : 96 Points (2020)

I was very pleasantly surprised by the quality, complexity, power, nuance and elegance of the 2020 Sesenta e Nove Arrobas. It's produced in the same way, from the same five plots of old vines, kept with fine lees in stainless steel for some 20 months. The wine feels super complex and approachable, with superb balance and complexity, perfect for current drinking. But it should also develop nicely in bottle. I was expecting a slightly heavier wine, but this is exceptionally fresh. Bravo! 4,900 bottles produced. It was bottled in June 2022.