



Bodegas Albamar

Alma de Mar is a meticulously crafted Albariño with organic farming and native yeast fermentation, resulting in a wine that is clean, bright, and strikingly mineral.



Alma de Mar Albariño 2021

Rias Baixas, Spain

Region and Vineyards

Located in the **Rías Baixas** region of Galicia, Spain, **Alma de Mar** reflects the unique maritime climate of the O Salnés sub-region. This area is known for its close proximity to the Atlantic Ocean, which provides cooling coastal breezes that moderate the temperatures and lend a fresh salinity to the wines. The region's granitic and sandy soils, combined with abundant sunlight, contribute to Albariño grapes with exceptional acidity, minerality, and complexity.

The grapes for **Alma de Mar** are sourced from a single, organic vineyard near the sea, where the maritime influence is especially strong. The coastal environment adds a distinct mineral character to the grapes, enhancing the wine's saline quality. Cultivated organically and hand-harvested, this vineyard approach maintains the purity of the Albariño variety, allowing the terroir to shine through with precision.

Winemaking

The **Alma de Mar Albariño** is made with minimal intervention, beginning with a gentle press and **spontaneous fermentation using native yeasts** from the vineyard. The wine undergoes **8 months of bâtonnage**, where the lees are stirred periodically to add texture and depth, followed by racking to separate the wine from the lees. A slight filtration and minimal SO₂ at bottling ensure that the wine retains its vibrant, natural character.

This careful process of aging on lees enhances the wine's structure and aromatic complexity without overpowering the Albariño's fresh and delicate nature. The result is a wine that is both pure and expressive, revealing layers of mineral, saline, and citrus nuances.

Tasting Notes

- **Color:** Bright pale yellow with a crystalline clarity.
- **Aroma:** Lively citrus aromas of lemon zest and green apple, complemented by a distinct sea breeze salinity and hints of wet stone.
- **Palate:** Crisp and refreshing, with a mineral-driven profile and flavors of lime, green pear, and a touch of white peach. The saline finish is long and precise, evoking the nearby coast.

Alcohol :12,50 %

Composition: 100% Albarino



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Did you know?

Xurxo Alba, whose family has deep roots in the O Salnés region, produces this wine as a tribute to the proximity of the Atlantic Ocean, using his knowledge of Albariño to craft a wine that truly reflects the “soul of the sea.”

Wine Pairing Ideas

- **Galician Mussels in White Wine:** The wine's saline notes and citrus freshness enhance the briny flavors of the mussels, creating a harmonious pairing.
- **Grilled Prawns with Garlic and Parsley:** The crisp acidity and mineral profile of the wine cut through the richness of the prawns, while its citrus flavors complement the garlic and herbs.
- **Seafood Paella:** The Albariño's freshness and subtle saltiness are perfect for this classic Spanish dish, highlighting the seafood's flavors without overpowering them.
- **Sashimi or Sushi with Fresh Tuna:** The wine's acidity balances the richness of the tuna, and its clean minerality complements the delicate flavors of sushi.

Robert Parker (RP) : 93 Points (2021)



I only tasted the 2021 Alma de Mar, because the 2022 had not yet been bottled when I visited the winery in September 2023. It comes from a vineyard planted in the 1980s, 0.3 hectares on granite soils with some clay. This is the only Albariño where they work the lees with bâtonnage, 100% in stainless steel. It's quite smoky and leesy, with a round palate and integrated acidity.



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