

# Bodegas Albamar

Crafted by Xurxo Alba from old vines, this Albariño from Rías Baixas is a true expression of the O Salnés terroir, celebrated for its bright, precise flavors and organic cultivation.

ALBAMAR




## Finca O Pereiro Albariño 2023

Rias Baixas, Spain

### Region and Vineyards

This **Albariño** hails from the **Rías Baixas** region in Galicia, Spain, specifically from the sub-region of **O Salnés**, renowned for its Albariño wines. Located close to the Atlantic coast, the region enjoys a cool, maritime climate with frequent coastal breezes that help moderate temperatures and prevent disease. The terroir combines **clay soils layered over sand**, which contributes to the wine's saline minerality and vibrant acidity. This vineyard's proximity to the ocean lends a unique coastal character to the Albariño grapes, imbuing them with a distinct freshness.

The **Finca O Pereiro vineyard** spans just one hectare and consists of **35-year-old vines** grown organically. Organic farming is a particular challenge in this humid, rainy region, yet **Bodegas Albamar** persists with this natural approach, contributing to the wine's purity and expression of place. The grapes are meticulously hand-harvested, preserving their delicate flavors and natural acidity, while the old vines yield intensely concentrated fruit.

### Winemaking

The **Finca O Pereiro Albariño** is crafted exclusively from Albariño grapes, harvested by hand and processed with meticulous attention to detail. The grapes undergo a spontaneous, whole-cluster fermentation using **native yeasts**—a rare method in this region—that enhances the wine's depth and complexity. Fermentation and subsequent aging take place in **stainless steel tanks**, which preserve the freshness and clarity of the Albariño.

The wine is aged **sur lie** for 12 months, giving it added texture and richness without the use of oak. Only a minimal amount of sulfur dioxide ($SO_2$) is added at bottling, and the wine undergoes slight filtration, with no fining, ensuring a natural expression of the vineyard. This winemaking approach highlights the grape's inherent qualities while maintaining the region's distinctive saline minerality and brightness.

Alcohol :13,00 %

Composition: 100% Albarino

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## Tasting Notes

- **Color**: Pale straw with a bright, clear rim.
- **Aroma**: Aromas of green apple, citrus zest, and oceanic salt, intertwined with hints of white flowers and wet stone.
- **Palate**: Crisp and mouthwatering with a prominent saline minerality, featuring layers of lemon, lime, and a touch of peach. The texture is rounded yet vibrant, leading to a long, refreshing finish.

## Did you know?

Winemaker **Xurxo Alba** works from a cellar adjacent to his family's restaurant and artisan food shop in Cambados, Galicia, where Albariño is a way of life. **Bodegas Albamar** began bottling its wines in 2006, marking a new chapter in their multi-generational Albariño legacy.

## Wine Pairing Ideas

- **Galician Octopus (Pulpo a la Gallega)**: The wine's saline notes and citrus freshness complement the tender, slightly smoky octopus and its garnish of sea salt and olive oil.
- **Oysters with Mignonette**: The crisp acidity and minerality of the Albariño are a natural match for the briny, delicate flavors of fresh oysters.
- **Grilled Sardines with Lemon and Herbs**: The wine's acidity cuts through the richness of sardines, while its citrus notes enhance the lemon and herbs.
- **Spanish Tortilla (Tortilla Española)**: The savory, creamy notes of the tortilla pair beautifully with the Albariño's freshness, creating a balanced and satisfying combination.

94

**Robert Parker (RP) : 94 Points (2022)**

*After the success of the 2021, they debated whether to block the malolactic fermentation in the 2022 Finca O Pereiro. They finally blocked it, and I find less complexity in the wine. It's more primary, a little sharp and in need of a little bit more time in bottle.*

96

**Robert Parker (RP) : 96 Points (2021)**

*I love the nose of the 2021 Finca O Pereiro. 2021 is the first year when they put the wine through 100% malolactic, which happened in the middle of the super slow and long fermentation. It might have given the wine something different, but I see more complexity here than in previous years. It's complex and elegant, and the palate is seamless, with vibrant acidity, explosive flavors and a long finish. Since 2019, the wine has matured in a 5,000-liter oak foudre. This has to be the finest and most complex O Pereiro to date, with nuance and tension. *