

Bodegas Albamar

Crafted in honor of Xurxo Alba's brother , the Bodegas Albamar Pepe Luis Albariño is a rich, textured expression of old-vine Albariño with a unique depth and complexity.

ALBAMAR



Pepe Luis Albariño 2021

Rias Baixas, Spain

Region and Vineyards

This Albariño originates from the **Rías Baixas** region of Galicia, Spain, specifically the sub-region of **O Salnés**, celebrated for its Albariño wines. Located near the Atlantic coast, O Salnés has a cool, maritime climate that tempers the ripening of grapes and enhances their natural acidity. The region's soils, predominantly **granite and schist**, contribute to the Albariño's signature minerality and purity. The nearby ocean brings cool breezes that preserve the freshness of the grapes, while the combination of granite and schist provides structure and a distinctive saline quality to the wine.

The **Pepe Luis Albariño** is produced from small parcels of **40-45-year-old vines**, grown organically. The vines are hand-tended, and grapes are harvested manually, respecting the natural environment. These older vines, rooted deeply into the schist-rich soils, yield lower quantities of highly concentrated fruit, giving the wine a unique intensity and depth.

Winemaking

The **Pepe Luis Albariño** is made using 100% Albariño grapes that undergo **spontaneous fermentation** with native yeasts, initiated in **neutral French oak barrels**. This approach imparts a softer texture and nuanced flavors without overpowering the wine with oak. Following fermentation, the wine is aged for an additional **12 months in neutral French oak**, allowing it to develop layers of complexity and a rounded mouthfeel. Despite this oak contact, the wine remains fresh and vibrant, with an elegant integration of texture and minerality.

In line with Xurxo Alba's commitment to minimal intervention, **no fining** and only light filtration are applied, and sulfur use is minimal at bottling. This gentle approach highlights the natural qualities of Albariño and enhances the unique expression of these old vines.

Alcohol :13,00 %

Composition: 100% Albarino

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Tasting Notes

- **Color**: Light golden yellow with a clear, bright rim.
- **Aroma**: Aromas of orchard fruits, especially golden apple and pear, accompanied by subtle notes of wet stone and a hint of citrus.
- **Palate**: Soft and rounded, with flavors of ripe apple, pear, and a delicate touch of peach. The wine's texture is smooth, balanced by a refreshing minerality that leads to a long, clean finish.

Did you know?

Pepe Luis is named in honor of Xurxo Alba's brother, and this wine is a heartfelt tribute, crafted with a special focus on old vines and a delicate use of oak to showcase Albariño's elegance.

Wine Pairing Ideas

- **Seafood Risotto**: The wine's rich texture and mineral freshness complement the creamy risotto and highlight the seafood's flavors.
- **Grilled Octopus with Lemon and Herbs**: The Albariño's acidity balances the richness of the octopus, while its mineral notes resonate with the dish's herbaceous elements.
- **Galician Empanada (Empanada Gallega)**: The savory flavors of this traditional dish pair beautifully with the wine's orchard fruit notes and saline finish.
- **Roasted Chicken with Thyme**: The softness and complexity of the wine enhance the herb-infused flavors of roasted chicken, creating a harmonious pairing.

94

Robert Parker (RP) : 94 Points (2021)

There were more iodine and low-tide notes in the nose of the 2021 Pepe Luis, with herbal and moss aromas, while the smoky notes were more in the background. The vintage is more marked in this wine; this is sharper and more austere than the rounder 2020 that I tasted next to it, despite both being balanced, fresh and harmonious. Rating: 94+