

LA VAL

ALBARIÑO 2025

Shaped by a diversity of soils and microclimates, this Rías Baixas Albariño stands out for its vibrancy, aromatic precision and the distinctive tension that defines the great Atlantic-influenced whites.

LA VAL

Type of wine: White
Region of production: Rías Baixas
Year: 2025

Grape varieties: Albariño
Type of bottle: Burgundy
Bottle size: 75cl.

Alcoholic volume: 12.5%
pH: 3.25
SO₂ Free/Total: 30/80
Total acidity: 7 g/l in tartaric
Volatile acidity: 0.3



The vineyard

This wine brings together the character of the estate's different vineyards, reflecting their diversity and balance. The Taboexa vineyard, with its granitic soils, contributes freshness and aromatic expressiveness; Arantei, with its alluvial soils, provides structure and volume on the palate; and Vilachán, planted on schist, imparts a marked minerality. The result is a harmonious profile that clearly reflects the Atlantic character of Albariño.

Winemaking

Harvesting was carried out by hand in 20 kg crates. Once at the winery, the grapes were pre-cooled prior to processing. Vinification was undertaken separately according to origin, with 80% of the fruit destemmed, while the remainder underwent whole-cluster pressing in order to preserve the integrity of the juice and minimise oxidation, followed by the selection of the free-run musts. Fermentation took place in stainless steel tanks at 16°C, with a small proportion (3%) in concrete. After racking, the wine remained in contact with its fine lees for six months in the same vessels.

Vintage / Harvest description

The 2025 vintage was marked by lower water availability compared to the previous year, with a dry, warm summer characterised by very low rainfall and elevated temperatures. Following a rainy April, the dry conditions favoured balanced vine development. The period leading up to harvest was accompanied by rainfall, requiring careful management during picking, ultimately allowing for the harvest of grapes in good condition and with a well-balanced profile.

Tasting notes

La Val Albariño displays an attractive pale straw-yellow colour with greenish highlights. On the nose, it is clean and expressive, with good aromatic intensity and a clear focus on white and stone fruits (apple, peach), complemented by citrus nuances, hints of wild herbs and a delicate floral background.

On the palate, it is balanced, enveloping and vibrant. Fruit and citrus notes come to the fore once again, leading to a harmonious mid-palate that unfolds into a persistent, fresh finish with an elegant saline edge.