

# FINCA TABOEXA

## 2023

# LA VAL

**Type of wine:** White

**Region of production:** Rías Baixas

**Year:** 2023

**DO vintage rating:** Very good

**Grape varieties:** Albariño

**Type of bottle:** Burgundy

**Bottle size:** 75cl.

**Alcoholic volume:** 12.5%

**pH:** 3.4

**SO<sub>2</sub> Free/Total:** 25/70

**Total acidity:** 6.6 g/l in tartaric

**Volatile acidity:** 0.3



### The vineyard

In the south of the DO Rías Baixas, vineyards along the Miño river to its mouth in the Atlantic Ocean, soils of great geological variability (granite, boulders, schist) and with different training systems, from the traditional vine to the most modern trellis.

### Winemaking

The grapes are hand-harvested in 20 kg cases. Cold maceration of the grapes for 6 hours at 10°C (50°F). Subsequent gentle pressing with separation of yolk musts. The must is decanted to obtain a clean must for a fermentation of about two to three weeks with temperature control at 16°C (60,8°F). The wine rests in the vats with its fine lees until its subsequent bottling.

### Vintage / Harvest description

One of the earliest harvests in the history of the appellation, started August 30th. Very warm and wet spring, responsible for the great advance of the growing season. Normal summer in terms of temperature and rainfall, which allowed the grapes to ripen slowly and perfectly.

Good flowering combined with a lack of fungal and climatic incidents led to a good harvest in terms of quantity and quality. Musts of moderate alcohol content, correct acidity and very aromatic.

### Tasting notes

Straw-greenish yellow in colour, clean and bright. Aromas of good intensity with primary notes of albariño grape, citrus, white fruit, floral and saline and mineral notes. The palate is very fresh, full of fruit (pear, apricot), medium-bodied with a long saline aftertaste.