

LA VAL GRAN AÑADA 2019

LA VAL GRAN AÑADA is the result of combining the versatility of Albariño and its ageing capacity, with a universe of soils and optimal climatic conditions. All this is combined with a vinous tradition and culture passed down for generations that results in what we believe is the finest of atlantic wines.

LA VAL

Type of wine: White

Region of production: Rías Baixas

Year: 2019

DO vintage rating: Very good

Grape varieties: Albariño

Type of bottle: Burgundy

Production and bottle size:
7,465 bot. 75cl.

Ageing and barrel type:

partially in 500 and 600 litre
French oak barrels

Alcoholic volume: 12.5%

pH: 3.3

SO₂ Free/Total: 25/125

Total acidity: 7 g/l in tartaric

Volatile acidity: 0.5



The vineyard

A selection of the best plots from our estates. Vineyards that extend along the Miño river, from the highest and most granitic areas of Condado do Tea (Taboexa) through the boulder terraces of Salvaterra (Arantei and Porto) and ending near its end in the Atlantic Ocean, in O Rosal (Vilachán). They are vineyards of different ages, soils and climates that provide complexity and character to the wine.

Winemaking

The grapes are hand-harvested in 20 kg cases. Stabilisation of the bunches in cold storage at 10 °C. Gentle pressing to extract the clearest fresh must. Traditional fermentation on the grapes' own yeasts. After devatting, the wine is aged partially in 500 and 600 litre French oak barrels and partially in tanks on its finest lees. Rigorous monitoring of the wine's elevage to ensure the wine has the potential to be not just very good but Great.

Vintage / Harvest description

Early budbreak, at the beginning of March, following a warm and dry winter. The spring is warm and humid, providing the necessary water for the plants' growing season. Severe storms with hail that did not affect us, as well as an explosive cyclogenesis (June 6th) with winds over 90 km/h that caused some vine shoot breakage, were the most significant climatic incidents. A mild summer allowed the grapes to ripen slowly and correctly, with moderate alcohol content and perfect acidity. Harvesting began in La Val on September 12th, a normal date by historical standards.

Tasting notes

Very bright straw yellow colour with expressive greenish glints.

High aromatic intensity on the nose, both complex and pleasant, where the primary notes of the variety, ripe white fruit, floral, balsamic notes (laurel), citrus, merge with more complex notes of its evolution with the lees such as vanilla, pastry and a mineral background that imprints personality.

A wine with great structure and lively acidity, it perfumes the palate with fruit, laurel and citrus, with a flavour and persistence typical of the best albariños from the Rías Baixas.