VALTEA ALBARIÑO RIAS BAIXAS

100% Albariño. Straw-yellow color with green and golden glints, clean and bright. Intense fruity aromas of apricot, pineapple and apple with hints of white flowers. Flavors of apricot, apple and meadowsweet. Full and fleshy palate with a balanced acidity that gives it freshness. Persistent with an elegant and lingering finish. Wonderful paired with fish, seafood and fresh cheese.

The estate's vineyards cover 37 acres, with another 17 acres leased. Almost 100% are dedicated to Albariño, and almost all benefit from the natural terracing that characterizes this part of the river valley. The vines are more than 30 years old. The grapes are harvested by hand at the perfect state of ripeness and lightly crushed in order to obtain the free-run wine. The must is sent into a stainless steel vat for fermentation at a controlled temperature (61°F) that allows a better extraction of aromas. Once the fermentation is finished, the wine is racked, stabilized, filtered and bottled.

Situated just inside Spain at the northeastern tip of Portugal, Valtea sits in a privileged location at the edge of the river Miño, nestled in an area with a special microclimate where grapes ripen to a perfect level of maturity. While wine-maker Carla Gonzalez Chao emphasizes that the key to great wine are great grapes, there is no doubt that her special talents are responsible for capturing the fine balance of fruit and minerality.

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Tasting Note:

ALBARIÑO

VALTEA

RIAS BAIXAS

LES BRISSAUX BERGERAC BLANC

100% Albariño. Intense aromas of apricot, pineapple & apple with hints of white flowers; flavors of apricot, apple & meadowsweet; full & fleshy palate with balanced acidity; fresh with an elegant lasting finish.

Shelf Talker:

