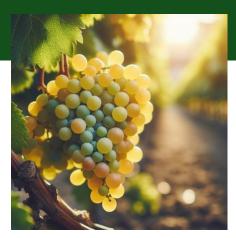
Wine & Vino

Albariño

Albariño wine is an exceptionally aromatic and tasty white wine, with a refreshing acidity and a complexity that makes it ideal for a variety of dishes. Its unique flavor and versatility in pairing make it a wine that every wine lover should try.



Varietal Name: Albariño (also known as Alvarinho in Portugal).

Type of Grape: It is a green-skinned grape variety.

Historical Review: The Albariño grape is native to Galicia, on the north Atlantic coast of Spain. It is widely grown on both sides of the border between Spain and Portugal.

Countries and Subregions of Cultivation: In Spain, Albariño makes up more than 90% of the grapes planted in the Rías Baixas area. In Portugal, Alvarinho Vinho Verde wines are sometimes bottled with a certain amount of carbon dioxide. It is also planted in some of the cooler areas of California, including the slopes on the seafacing side of the coastal mountains in San Luis Opispo County.

Viticulture Techniques: The variety has a high acidity content and can be produced as a light white wine or with a fuller style, with oak or lees aging adding to the texture and richness. Albariño is a moderately vigorous, robust, and fertile variety. It is characterized by early ripening and by having small clusters of medium-sized grapes with thick skin.

Vinification Techniques: The variety often becomes a slightly sparkling Vinho Verde wine in Portugal.

Wine Characteristics

Wine Color: Albariño wines are lemon yellow in color with greenish reflections.

Fruit Notes: Albariño wines are extraordinarily aromatic, with peach and citrus characters.

Floral Notes: Albariño wines have intense floral notes.

Herbal and Vegetable Notes: Albariño wines have herbaceous backgrounds.

Type of Barrel Used: Mostly Stainless Steel tanks but some wineries choose to ferment Albariño wine in oak barrels.

Notes of Organic Compounds: Albariño wines have nuances reminiscent of ripe apple and even caramel.

Notes of Inorganic Compounds: A marine characteristic of the nearby Atlantic Ocean is often perceived, which sometimes manifests as a slight salinity.

Type of Wine According to Residual Sugar: Albariño wines are dry white wines.

Type of Acidity: Albariño wines have a high to medium acidity.

Average Alcohol Level: Albariño wines have a medium-high alcohol content.

Complexity and Finish: Albariño wines are unctuous, fresh, with a prolonged aftertaste.

Pairing

Here is a list of international or popular dishes that pair well with Albariño wine:

Cheese board: Albariño wine combines with all kinds of starters, but with cheeses it makes an exceptional combination, highlighting creamy cheeses like Brie or Camembert.

Iberian ham: It combines wonderfully with Iberian ham, as it is a type of wine that balances the unctuous sensation in the mouth.

Octopus "a feira": Albariño is a wine that pairs luxury with all kinds of fish and seafood.

Steamed mussels: These are pairings that we love because they enhance the flavor of Galician cuisine.

Grilled scallops: These are pairings that we love because they enhance the flavor of Galician cuisine.

Turbot: It is ideal for pairing with paellas or any seafood rice.