

# 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 sea-facing side of the coastal mountains in San Luis Obispo 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.