

¿POR QUÉ NO? SELECTIONS



MORAIMA (DO Rías Baixas)



ABA de Trasumia Albariño 2024

100% Albariño

Aging: Stainless fermented and aged

Vineyards: Organic & Sustainable

Alcohol: 12.5% Alc by Vol

Production: 4,400 cases

Background: Moraima was started in 2006 when 11 friends and family members that make up a tiny co-op decided they no longer wanted to sell their wonderful, old vine fruit to larger co-ops in the area. They came together and started a small winery to create these lovely wines. Salnés is the coastal heart of Rías Baixas, and Moraima is one of only three bodegas producing wines strictly from the slightly inland portion of the area, Alto Salnés. “Aba de Trasumia” means slopes behind the Sumia river in Galician, where the winery is located.

Grapes: 100% Albariño, from the member's tiny plots of vines averaging 25 years old.

Soils/Climate: Sand weathered from granite. Cool, wet climate with a small diurnal shift, leading to intensely mineral wines. Alto Salnés, is 20 minutes inland from most production, leading to a slightly larger diurnal shift and wines with a touch more texture and fruit.

Viticulture: Organic and sustainable vineyards relying primarily on leaf and shoot pulling, airflow, and cover crops for vine health. Owing to the high humidity and rainfall, organic viticulture in Salnés was thought impossible until the last few years.

Winemaking: Spontaneous fermentation. 8-hour cold maceration. High acid at 3.25pH and 8.1g/L total acidity with a little more bâtonnage than usual (owing to the high acidity) that should lead to a long-lived vintage.

