

¿POR QUÉ NO? SELECTIONS



MORAIMA (DO Rías Baixas)



ABA de Trasumia Albariño 2019

100% Albariño

Aging: Stainless fermented and aged

Vineyard: Sustainable

Alcohol: 12.5% Alc by Vol

Production: 3,750 cases

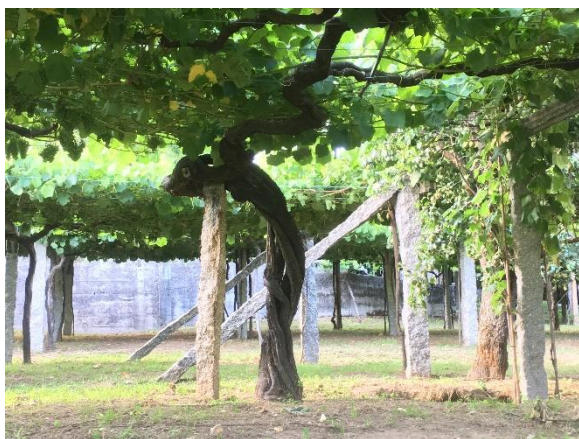
Background: Vineyards in Rías Baixas are a patchwork of many, many tiny plots, often in backyards. Moraima was started when the 11 friends and family members that make up this tiny co-op decided they no longer wanted to sell their wonderful, old vine fruit to larger co-ops in the area. They came together 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 old vines.

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

Viticulture: Conventional, but 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. 7-hour cold maceration (Albariño is a very pulpy grape, so some skin contact prior to fermentation is common to liberate juice and aroma compounds). High acid at 3.15pH and 8.5g/L TA with a little more bâtonnage than usual (owing to the high acidity) that should lead to a long-lived vintage.



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