

¿POR QUÉ NO? SELECTIONS



MORAIMA (DO Rías Baixas)



Moraima Albariño 2025

100% Albariño

Aging: Stainless fermented and aged

Vineyards: Organic & Sustainable

Alcohol: 13% Alc by Vol

Production: 1,500 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.

Grapes: 100% Albariño from small, backyard grower vineyard plots. Many of which are ungrafted 100+ year old vines.

Soils/Climate: Sand weathered from granite. Alto Salnés, is about 20 minutes inland from most production with a slightly larger diurnal shift and leads to wines with a touch more texture and fruit than coastal Salnés fruit.

Viticulture: Organic and sustainable. 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: 10-hour cold maceration prior to spontaneous fermentation. Stainless steel fermented and aged on the lees for 6 months.

