

ALBARIÑO 2021

Varietals: 100% Albariño
Origin: D.O. Rias Baixas
Vineyards: Valle Del Salnés

Total Acidity: 6.5 grams/liter
Residual Sugar: 3 grams/liter
Alcohol: 12.5% by vol.

Tasting Notes: From the cool “green” coast of Spain’s northwest, Condes de Albarei Albariño is a complex blend of flavors that fits perfectly with the modern American lifestyle. Made from 100% Albariño, this wine has a rich, vibrant mouth feel. Varietal aromas of tropical fruit (pineapple) and citrus aromas (oranges), with a hint of white flowers (orange blossom). Well-balanced, fresh and pleasant with lingering finish. It is the ultimate shellfish, seafood or cocktail wine.

Background: Founded in 1988 (the same year the D.O. Rias Baixas was officially granted its charter), Adegas Condes de Albarei is a cooperative of 362 grower/owners. It is located in the valley known as O Salnés, in the heart of D.O. Rias Baixas. It is two kilometers away from Cambados, in the province of “Galicia.” Galicia is one of the oldest areas in Spain, settled originally by the Celts. Considered by many experts to be the most prestigious white-wine producing region of Spain today, D.O. Rias Baixas has produced wine for centuries; though its renaissance owes much to the modernization of winemaking that has taken place over the last two decades

Vineyards: Surrounded by mountains and crossed by the Uria River, the vineyards total 740 acres of Albariño, all of which are estate-owned by the grower/owners, not by contract-producers. The climate is the wettest in Spain, averaging 50 inches of rainfall per annum, and also one of the coolest of Spain’s D.O.’s. In order to maximize the sun’s effect on the maturation of the grapes, the “pergola” method of trellising is utilized. The vines are trellised by laying them flat, parallel to the ground across wiring five-to-six feet off the ground. This exposes the grapes to as much sun and drying breezes as possible, reducing rot caused by dampness, controlling infection by harmful bacteria and thus ensuring the fullest and most sanitary ripening possible.

Vinification: The winery is equipped with the most advanced technological equipment in the region. As a producer comprised of 362 growers, Condes de Albarei has considerable advantages in a region mostly comprised of very small (less than 4,000 cases annually) wineries working with a limited range of vineyards. Complete control from beginning to end of the growing and harvesting process, CDA can manage the flow of grapes precisely to ensure that each arrival of grapes is properly sorted and destemmed. As the Albariño grapes are famous for their beautiful acidity, each vintage is evaluated for balance and some years a small amount of maloactic fermentation take place.

In addition to the flagship Albariño, CDA also produces Albariño En Rama (Lees Aged), Carballo Gallego (Barrel Fermented) and Enxebre Albariño (Carbonic Maceration).



”91 Points” - Condes de Albarei, Albariño 2021, Decanter, June 2022

”90 Points” - Condes de Albarei, Albariño 2016, Vinous, February 2017

”89 Points, Year’s Best Galicia, Best Buy” - Condes de Albarei, Albariño 2015, *Wine & Spirits*, August 2016

”90 Points, Year’s Best Galicia, Best Buy” - Condes de Albarei, Albariño 2014, *Wine & Spirits*, August 2016

”95 Points, Gold Medal” - Condes de Albarei, Albariño 2014, *LA Int’l Wine Competition*, June 2016