



SERRA DA ESTRELA ALBARIÑO 2017



HISTORY

Tradition. Family. Friends. Devotion. Vocation. A wide range of words could describe our winery, Adegas Valmiñor, because we are a wide range of great things that lead into the same passion, our wines. The winery was first established in 1997, but our how-to-do tradition is ancestral. We love the Albariño grape, but also the Treixadura, Loureiro, Caíño, Castañal, ... We love our land, Rías Baixas, and all that it gives to us. We respect it and take care of it because it is our legacy. It is our life.

REGION

Rias Baixas DO, Spain

VARIETAL

100% Albariño

VINEYARDS

34 ha of own vineyards -divided into 4 different parcels- of which 27 ha are over metamorphic schists, and almost 8 ha are over sand and alluvial deposit soils, granitic, with a great presence of river stones. Plus 30 controlled ha.

WINEMAKER

Cristina Mantilla

WINEMAKING

Pre-selection and grape analysis from the vineyards in the winery before destemming. Cold maceration (10°C) during 6-8 hours. Static settling of the juice. Pressing. Alcoholic fermentation in stainless steel under an automatic temperature control. Stabilization of the wine, filtering through a tangential filter and bottling. Resting in the bottle for thirty days prior to distribution.

VINTAGE

The vintage 2017 has been characterized by a very warm and dry spring season. March and April suffered some dramatic changes in temperature, some days we reached 30 °C and some others we reached 0 °C. May was extremely warm in the region. In the whole spring season recorded a drop of 17% of rain in comparison to the previous years. These weather conditions favored an early ripening of our grapes. Much earlier than the vintage 2016. Adegas Valmiñor began its harvesting the last week of August. Despite this unusual situation, the fact is that is not unheard of, since we had suffered some warm and dry spring seasons in the past.

TASTING NOTES

It is a wine with a very live yellow color. Cares in the vineyard and its elaboration give to this wine great fruit intensity, with apricot, peach and ripped exotic fruits complemented by lime notes. In the mouth it is fresh and lively.

TECHNICAL INFORMATION

pH: 3.34

Total Acidity: 7.5 g/l

Residual Sugar: 1.5 g/l

Alcohol: 12.5%

Production: 20,000 cases

Ageing Potential: 2 years