

Bodegas Rectoral do Umia

Calazul Albariño Rías Baixas

ABV

12.50%

Capsule

Screwcap

Code

CALALB

Region and Country

Rías Baixas, Spain

Grapes

Albariño

Producer

This state-of-the-art winery located on the banks of the Umia River in the Valdo Salnés was inaugurated in 2009. Some 200 wine growers supply them from around 130 hectares of vineyard planted on the rocky, alluvial soils of the nearby rolling hills.

Climate, viticulture, winemaking

Albariño was first introduced to Galicia in the 12th century and thrives in these conditions. Albariño accounts for up to 90% of all vines planted in Rías Baixas and the area was awarded Denominación de Origen in 1988.

The grapes are hand-harvested and transported to the winery within two hours of picking to maintain optimum freshness. Vinification occurs under inert conditions to prevent chemical and enzymatic oxidation, preserving the high quality of the fruit. The grapes are de-stemmed and macerated before being gently pressed prior to fermentation. Fermentation takes place in 60,000 litre stainless steel tanks and is temperature-controlled between 14-16°C for 15 days. The resulting wine goes through microfiltration immediately before bottling.



Tasting Notes

Bright zesty tropical fruit and gooseberry aromas with a citrus core supported by a lime and mineral structure. Soft citrus and a little peach appear on a well-rounded palate. Crisp green apple flavours alongside fresh lemon and an underlying hint of chalky minerality leading to a tangy finish with fantastic acidity.

Good to know

The estate uses the trellis method of cultivation, allowing increased aeration between vines and to lower humidity. This helps to lower risks of disease and promotes growth. Sheep are allowed to graze the vineyard of weeds, helping to reduce competition and to work the soil. Most impressively, the estate creates their own yeasts- by avoiding commercially grow yeasts, the winemakers create a heightened authenticity to the Albariño; growing and using everything from the land.

Vegetarian and vegan friendly.