

Albariño Valdamor – vintage 2010

Vineyards: Located in the sandy soils of the south-facing valling slopes of the River Uria in the counties of Meaño, Cambados, Meis and Portas. Over years these Albariño vineyards have perfectly integrated into the "terroir" and the condition of the grapes has improved greatly to achieve maximum quality.

Harvest: The harvest took place in the third week of September and took place after months of tender care in the vineyards, waiting for the grapes to reach the necessary maturation for our Valdamor. The moderate temperatures during the day, low temperatures at night and the regular rainfall that the "terroir" filters very quickly, all this, helps to achieve the exceptional Valdamor wines.

Elaboration: Albariño grapes are selected from vineyards between 20 and 65 years old in the Salnés area. The grapes are picked by hand and transported by 15 Kgs plastic cases. The Vinification is done separately by each plot to get the individual expression from the vineyards. With the vinification, Valdamor integrates the tradition with innovation and technology to empower the characteristics of the grapes. Valdamor has been on their fine lees for 8 months in stainless steel tanks which give to the wine their special character, richness and lingering finish.

Tasting notes: Straw yellow in colour. On the nose you get apple aromas with ripe fruits at the end. In the mouth the wine is fresh with the complex aromas following through with a well balanced rich structure and a lingering finish.

Evolution: The wine is ready to drink now and will develop in the bottle for the next 3 years.

Service: After transportation we suggest that you rest the wine for a few days. In order to let the wine breathe, it is recommended to open the bottle 5 minutes before drinking and serving the wine at the temperature of around 10/ 12°C.

