

LICIA



PRODUCER PROFILE

Estate owned by: Bodegas La Val
Winemaker: Jose Maria Ureta Guzman
Total acreage under vine: 145
Estate founded: 1985
Winery production: 500,000 Bottles
Region: DO Rías Baixas
Country: Spain

Albariño 2017

WINE DESCRIPTION

Lícia is a shortening of Galicia, the autonomía in northwest Spain known for its Celtic influence and overall greenness due to the maritime climate. This refreshing, flavorful white is made from 100% Albariño, sourced from the subzones of Condado de Tea and O Rosal in DO Rías Baixas. Situated along the border with Portugal, vineyards in these subzones benefit from the drier climate and warmer growing season.

ABOUT THE VINEYARD

As we do not buy any grapes and we use only estate grapes, we can talk of LICIA as an ESTATE WINE. Our location so much south in Galicia gives us much more sun hours than our neighbors from the north, creating a micro climate which helps very much in the ripening process. Our vineyards are normally the first ones to start the harvest every year, due to this weather that helps us to get the right ripening of the grapes.

WINE PRODUCTION

The harvest starts in the middle of September, and the grapes are collected manually in 20-kilo crates, with strict control at the reception area. 70% of the grapes are macerated for 6 hours at a controlled temperature of 8-10 °C and then pressed. The fermentation takes place in stainless-steel tanks at controlled temperature for 2-3 weeks.

TASTING NOTES

Straw yellow with greenish hues, the Lícia Albariño has strong varietal characteristics with hints of grapefruit, candied fruit, quince jelly, notes of fresh herbs, green apples, and minerals. It is full bodied and well balanced, highlighting the aromas of citrus and green apple, with a long and persistent finish.

FOOD PAIRING

This wine pairs deliciously with grilled fish—or any kind of seafood—Asian cuisines, rice dishes, salads and grilled vegetables.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Arantei, Taboexa, and Pexegueiro vineyards
Vineyard size:	145 acres
Soil composition:	Pebbly and Sandy Clay-Loam
Training method:	Pergola/Arbor-trained
Elevation:	165 feet
Vines/acre:	490
Yield/acre:	3.2 tons
Exposure:	Southwestern
Year vineyard planted:	1986
Harvest time:	September
First vintage of this wine:	2003
Bottles produced of this wine:	140,000

WINEMAKING & AGING

Varietal composition:	100% Albariño
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	63 °F
Maceration technique:	Cold Soak Maceration
Type of aging container:	Stainless steel tanks

