

Finca de ARANTEI



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

Single Vineyard Albariño 2017

WINE DESCRIPTION

Unusual for the DO of Rías Baixas, Finca de Arantei has crafted a single-estate, 100% Albariño wine. Situated in the heart of the Miño Valley in the sub-zone of Condado de Tea, these estate vineyards are characterized by poor, rocky soils and low yields. In addition, the vines are now upwards of 25 years-old, which adds to the wine's intensity and concentration. After fermentation, the wine ages on its lees in stainless steel for five months before release to give it added body and layers.

ABOUT THE VINEYARD

Produced from a selection of Albariño grapes from our 35-hectare-vineyard Arantei (35 Ha). "Arantei" is the best example of a single vineyard in the region. The vineyard is located in the old river bed, and pebbles are the main feature of this mineral and rich soil. Arantei is also one of the vineyards with the most sun-hours in the Rías Baixas region.

WINE PRODUCTION

The wine is the result of the careful and manual selection of grapes from the Arantei vineyard. 100% of the grapes are macerated before pressing (4 to 6 hours at a controlled temperature of 8-10°C). The fermentation takes place in stainless-steel tanks at controlled temperature using only the indigenous yeasts from the vineyard. Once the fermentation has

finished, the wine stays in the tank with its fine lees for at least three months, with regular and continuous stirring-up of the lees during this time.

TASTING NOTES

The wine has bright and clean green golden tones. On the nose it is complex, mineral, fruity and floral with harmonious notes of fresh herbs and citrus. In the mouth it is rich, with abundant fruit and great acidity, rounded with a creamy character coming from its aging on the fine lees. It has a long, persistent and fresh finish.

FOOD PAIRING

Drink with all kinds of seafood and more flavourful fish, as well as fresh cheese, foie-gras, chicken, rice dishes and pasta.

Best enjoyed at 12°C.

VINEYARD & PRODUCTION INFO

Vineyard name:	Finca de Arantei vineyard
Vineyard size:	88 acres
Soil composition:	Sand and granitic pebbles
Training method:	Pergola
Elevation:	1,300 feet
Vines/acre:	1,000
Exposure:	Southwestern
Year vineyard planted:	1986
Harvest time:	September
First vintage of this wine:	2000
Bottles produced of this wine:	120,000

WINEMAKING & AGING

Varietal composition:	100% Albariño
Maceration technique:	Cold Soak Maceration
Type of aging container:	Stainless steel tanks

