

# LA VAL ARANTEI 2024

*Finca Arantei embodies the full potential of an exceptional old vineyard, brought to life through the time-honored craftsmanship of the 'colleiteiro' tradition—where patience, expertise, and heritage converge to create truly remarkable wines.*

# LA VAL

**Type of wine:** White  
**Region of production:** Rías Baixas  
**Year:** 2024

**Grape varieties:** 100% Albariño  
**Type of bottle:** Burgundy  
**Bottle size:** 75cl.

**ABV:** 12,5%  
**pH:** 3.2  
**SO<sub>2</sub> Free/Total:** 31/79  
**Total acidity:** 7.3 g/l in tartaric  
**Volatile acidity:** 0.33

**Ageing:** 6 months on fine lees in tanks, barrels, and foudres of various capacities.

## The vineyard

This 26-hectare vineyard, over 35 years old, is one of the oldest in the Rías Baixas D.O. It is trained using the traditional Galician pergola system, which promotes optimal cluster aeration and uniform ripening.

The soil is a spectacular alluvial composition, formed by millions of years of sedimentation from the Miño River. It features deep strata and a higher-than-average clay content for the appellation, giving the vineyard exceptional resilience to water stress. Its orientation and microclimate allow for early ripening, resulting in musts that are particularly fruity and well-balanced.

## Winemaking

The harvest was carried out manually in 20 kg boxes to preserve grape quality. After picking, the clusters underwent skin-contact maceration at 10°C for four hours, followed by gentle pressing, with only the free-run juice being selected.

Fermentation occurred spontaneously using a pied de cuve of native vineyard yeasts, preserving the wine's identity. The wine then aged on its fine lees for six months, resting unhurried through spring, allowing for natural clarification and stabilization.

Twenty percent of the wine completed fermentation in 600-litre French oak barrels and 1,200- and 2,000-litre foudres, adding further complexity to the final blend.

## Vintage / Harvest description

Budburst occurred slightly early, in early March, following a warm and rainy winter. Intense spring rainfall required meticulous vineyard management—including grass mowing, shoot removal, and canopy thinning—to prevent fungal diseases.

From mid-July onward, the weather shifted to a dry period with moderate temperatures lasting through the harvest. Good water reserves and the absence of heatwaves allowed for slow, steady ripening and excellent grape health.

Harvesting at the Arantei estate began on September 5, earlier than in the more northerly subzones of the appellation, with outstanding quality prospects.

