

LA VAL CONDADO DO TEA 2024

The Rías Baixas D.O. recognizes Condado do Tea as a historic subregion where wines have traditionally been crafted as blends of Albariño, Treixadura, and white Loureiro. La Val Condado pays tribute to this legacy, bringing together diversity and complexity in a wine that shines with mineral freshness.

LA VAL

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

Grape varieties:
60% Albariño, 30% Treixadura
and 10% Loureiro blanca
Type of bottle: Burgundy
Bottle size: 75cl.

Alcoholic strength: 12,5%
pH: 3.3
SO₂ Free/Total: 34/75
Total acidity: 6.9 g/l in tartaric
Volatile acidity: 0.21



The vineyard

The grapes come from the Porto estate, a 4-hectare vineyard planted in 2010 on alluvial soils and river pebbles—remnants of the ancient Miño riverbed. The vineyard is trained using the traditional Galician pergola system, which promotes good aeration and uniform ripening of the grape clusters.

Winemaking

The three grape varieties were fermented separately, using spontaneous fermentation with native yeasts from the vineyard, allowing each variety to express its character. After a brief period of ageing on fine lees, the final blend was assembled to achieve optimal balance between the components of the wine.

Vintage / Harvest description

In general terms, the 2024 harvest in Rías Baixas produced lower yields than the 2023 vintage. The Albariño grapes for this wine were harvested on September 5, followed by Treixadura and Loureiro on September 16.

The growing cycle was shaped by a warm spring following a similarly mild winter. Combined with high humidity, this led to reduced budburst and lower overall production. Summer brought milder temperatures and cool nights in September, allowing for a more precise harvest and optimal ripeness. The intense aromatics of the musts in the winery clearly indicate the exceptional quality of the vintage.