

LA VAL CONDADO DO TEA 2025

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: 2025

Grape varieties: 70% Albariño, 20% Treixadura and 10% Loureiro blanca
Type of bottle: Burgundy
Bottle size: 75cl.

ABV: 12,5%
pH: 3.3
SO₂ Free/Total: 32/80
Total acidity: 7.5 g/l in tartaric
Volatile acidity: 0.28



The vineyard

The grapes come from the Porto estate, a 4-hectare vineyard established in 2010, located on alluvial soils with the presence of rounded stones, remnants of the old bed of the Miño River. The vines are trained using the traditional Galician pergola system, known as emparrado, which allows for better ventilation and more even ripening of the bunches. The plot contains the three varieties historically grown in the Condado do Tea subzone: Albariño, Loureiro and Treixadura.

Winemaking

Each variety was vinified separately, with the aim of preserving the unique identity of each variety. The wine was then kept in contact with its lees for approximately six months, adding further volume and complexity. After this period, the final blend was carried out, designed to enhance the distinctive qualities of each variety and create a more complete wine with greater aromatic richness and depth.

Vintage / Harvest description

The 2025 vintage was marked by lower water availability compared to the previous year, with a dry and warm summer characterised by very low rainfall and high temperatures. Following a rainy April, the dry conditions favoured balanced vine development. The period leading up to the harvest was accompanied by rainfall, which required careful management during picking, ultimately allowing for the selection of grapes in good condition and with a balanced profile.

Tasting notes

Condado do Tea displays a pale straw-yellow colour with greenish highlights and a bright appearance. On the nose, it shows pronounced aromatic intensity, with notes of fresh fruit such as apple and pear, citrus nuances and delicate floral hints, complemented by elegant touches of bay leaf and a subtle mineral background, along with light notes derived from lees ageing.

On the palate, it stands out for its marked acidity, bringing freshness, tension and vibrancy to the wine. It has a broad and balanced mouthfeel, with a certain creaminess that envelops the palate. The finish is long and persistent, leaving a fresh impression with fruity, herbal and mineral echoes that reinforce its character.