

ORBALLO

2023

Single varietal Albariño from our most Atlantic vineyard located in Finca Vilachán in O Rosal.

LA VAL

Type of wine: White

Region of production: Rías Baixas

Year: 2023

DO vintage rating: Very good

Grape varieties: Albariño

Type of bottle: Burgundy

Bottle size: 75cl.

Alcoholic volume: 12.5%

pH: 3.35

SO₂ Free/Total: 25/70

Total acidity: 7,5 g/l in tartaric

Volatile acidity: 0.2

The vineyard

Our vineyard Vilachán (50 Ha) 20 years old. Located in the subzone of Rías Baixas called O Rosal. Hard metamorphic schist soil of a peculiar vein that runs through the south of Galicia. With a clear south orientation and the one closest to the Atlantic sea.

Winemaking

The grapes are hand-harvested in 20 kg cases. Cold maceration of the grapes for 6 hours at 10 °C. Subsequent gentle pressing with separation of yolk musts. The must is racked to obtain a clean must for a fermentation of about 2 to 3 weeks at a controlled temperature of about 16 °C. Natural fermentation in 2 tanks of 5,000 litres.

Mix ageing:

6 months on its lees in stainless steel tank: 5.000 litres

6 months in concrete egg: 1.700 litres

6 months in ceramic tank: 850 litres.

Vintage / Harvest description

One of the earliest harvests in the history of the appellation, started August 30th. Very warm and wet spring, responsible for the great advance of the growing season. Normal summer in terms of temperature and rainfall, which allowed the grapes to ripen slowly and perfectly.

Good flowering combined with a lack of fungal and climatic incidents led to a good harvest in terms of quantity and quality. Musts of moderate alcohol content and correct acidity, very aromatic.

Tasting notes

Straw-greenish yellow, clean and bright. Aromas of good intensity with primary notes of Albariño grape, citrus, white fruit, floral and saline and mineral notes. On the palate it is very fresh, full of fruit (pear, apricot) with a medium body and a long saline aftertaste.

