

QUINTA GAVIÑEIRA, 2022

The beginning of something different

Terroir QUINTA A GAVIÑEIRA	Variety 100% Albariño	Total Acidity (tartaric acid) 6.2 g/L
Appellation (D.O.) Rias Baixas (Galicia)	Harvest Sept. 2022	Volatile Acidity (acetic acid) 0.36 g/L
Sub-zone Condado do Tea	Bottling Nov. 2025	Residual Sugars 1.7 g/L
Soil Fine layer of clayey sand over weathered granite substrate	Production 1,300 Bottles	pH 3.3
Vineyard 7.4 Ha. 30 years old		Alcohol Content 14 %Vol.
Location In close proximity to the Miño River		

WINEMAKING

In the Vineyard

- No chemical fertilizers.
- No herbicides.
- No tilling (undisturbed soil).
- Clonal selection.
- Pruning and green harvesting.
- Careful manual harvest with cluster selection.

In the Winery

- Natural acidity and sugars.
- Minimal intervention.
- Cold fermentation in stainless steel tanks.
- 50% Aged in French oak foudres sur lie (on the lees) for 12 months.
- 50% Aged sur lie in stainless steel.
- Weekly batonnage (lees stirring) for six months.
- No malolactic fermentation.
- Six months of bottle aging before release.

TASTING NOTES

Appearance

Straw yellow with greenish hues.

Nose

Citrus aromas, white flowers, balsamic notes, subtle vanilla, and a mineral undertone.

Palate

Fresh and unctuous (fat) with good structure; balanced with a long, persistent finish.

PAIRING

Vegetables, fish and shellfish, white meats (poultry, rabbit...).

