

PASSION FOR THE ALBARIÑO WINE



HISTORY: Bodegas Vilarvin is born in the nineties, when **Lázaro Moreno** and **Carla González** acquire this property of over two centuries. Following a deep-rooted tradition, they decided to dedicate their professional careers to the world of wine with truly devotion and take shape their passion for the wine and for the land in a unique product.

For about one decade we dedicated to the cultivation and care of the vineyards exclusively, till the vines reached an adequate age for the elaboration of one outstanding wine. It was in 2002, when the vines reached the minimum age of 25, that we produce our first vintage of **Albariño VALTEA**.

SITUATION: The winery has a privileged situation in the Miño River's Valley, 30 km. far from the cities of Vigo and Ourense. This area has a special microclimate that allows reaching the necessary grape ripeness in order to make a quality wine. All our plantations are located in an exceptional land, with perfect altitude and adequate orientation.

ELABORATION: With a meticulous care of vineyard, we keep balance between the roots and the aerial part. We make crop thin, by de-leafing in the right moment. We harvest manually and select each bunch at its optimum ripeness.

Once in the winery we select the musts according to its quality, keeping free-run wine apart from press must. After racking must, we take part in the fermentation process as less as possible, though always controlling and assuming any pertinent decisions that will benefit the quality of the wine.

As a result, we have this very personal and varietal wine, **Albariño VALTEA** that expresses the power of the land where it is born. This Albariño is considered one of the finest whites in Spain by the most specialised institutions (**UEC, Guia Penin, VinoSelección**), selected and recommended wine by **Paradores of Spain – the luxury hotels chain**), representative wine of Galicia region - "**Galicia Calidade**" Certificate (only four wineries have this distinction in the whole Galicia)



ENGLISH:

Brand: VALTEA

Grape variety: Albariño 100%

Wine Making: White wine made using Albariño variety. The grapes in the perfect state of ripeness are picked by hand and are lightly crushed in order to obtain the free-run wine. The must is sent into a stainless steel vat for the fermentation at a controlled temperature (16°C) that allows getting a better extraction of aromas. Once the fermentation is finished, the wine is racked, stabilized, filtered and bottled.

WINE TASTING

Appearance: Straw-yellow colour with green and golden glints, clean and bright.

Aroma: Intense fruity nose of apricot, pineapple and apple with hints of white flowers.

Palate: Full and fleshy palate with a balanced acidity that gives it freshness. Persistent with an elegance and lingering finish.

Serving temperature: Serve at 10-12 °C

Marriage: This wine can be enjoyed with fish, seafood, fresh cheese.



ENGLISH:

Brand: FINCA GARABATO

Grape variety: Albariño 100%

Wine Making: White wine made using Albariño variety. We use selected grapes proceeding from the old vines with more than 25 years. Obtained free-run wine is fermented at low temperature. It is kept in vats on lees for 6 months applying batonage technique. This is a long maturing vat wine.

WINE TASTING

Appearance: Intense straw-yellow colour.

Aroma: Attractive aroma of ripe fruit, jammy pear, apple and fine lees.

Palate: Full and complex palate with intense and lingering finish.

Serving temperature: Serve at 11-13 °C

Marriage: It goes perfectly with white meats, semicured cheeses, fish and seafood.

ADEGAS
VALTEA





SELECCIÓN VALTEA

Albariño
II AÑO

Finca
Sarabato

cepasvellas

Rias Baixas
DENOMINACIÓN DE ORIGEN