Rias Baixas Albariño, Condes de Albarei 2025



Region

The Galicia region sits on Spain's estuary ridden northwest Atlantic coast. This coastal region is wet, yet it is where the fashionable Albariño grape variety thrives on the granite soils. In the south, the Rias Baixas, which means `lower inlets', supports vines trained high on pergolas in order to keep them well aired from the damp climate, producing fresh, elegant and aromatic wines. The Godello variety is most happy in the relatively warmer and drier valley of Valdeorras, crossed by the river Sil, which is located inland, on the eastern limit of Galicia. Godello's bunches are compact with smallish and yields are relatively low, which probably contributed to the variety`s near abandonment in the past.

Producer

The origin of Condes de Albarei started with a small group of winegrowers, each with their respective job; teachers, electricians, plumbers, farmers, etc. In 1988 they founded Condes de Albarei and in 1991 it became the first Spanish white wine to receive the gold medal in Bordeaux. Condes de Albarei has its own vineyard of 300 hectares, but they are spread over more than 3,000 different plots. This smallholding means that each vinegrower can be thorough in the cultivation of his vineyard and thanks to this they obtain a great quality of grapes. The vineyards are in the Salnes Valley which is the sub region of Rías Baixas in the Galician region in northwest Spain. Rías Baixas has a great influence from the Atlantic Ocean, giving freshness and a saline touch to Albariño grapes.

Tasting Notes

Very fashionable dry white wine that has secured an international demand (having `been seen` in Madrid`s Tapas Bars). Characterised by a lively freshness and dry minerality with a creamy finish. The Albariño grape variety thrives on its cool coastal location in Northern Spain and produces fresh elegant wines with a captivating floral bouquet and apple, pear and peach flavours. A clean, bright yellow-straw colour with greenish glints. Fresh, with attractive aromas typical of the Albariño grape, dominated by stone fruit (peach, apricot) and tropical fruit (pineapple, passionfruit). White flowers (orange blossom) and hints of citric also coming through. Well-balanced, fresh and pleasant showing delicious varietal character.

Food

The high acidity makes this wine a perfect accompaniment to fish and shellfish, Mexican food and pasta.

Technical Information

Country	Spain
Region	Galicia
Grape(s)	Albarino (100%)
Type	White
Style	Crisp
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Bone dry	
Alcohol Content	13.5%	
Closure Style	Screw cap	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	No
	Vegan:	No

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