

# EAT & DRINK SPAIN

HERE COMES THE SUN –  
ALBARIÑO RÍAS BAIXAS

4th June 2022



## Here comes the sun – Albariño Rías Baixas

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**4th June 2022**

Spanish wine tasting commented by  
Anna Smolec  
during the Polish Sommeliers Championship

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y Viñedos

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### Anna Smolec

Wine journalist, wine critic and wine communicator. Works in the wine industry for more than fifteen years. Judge in several wine competitions, such as Vinitaly Concurso Enologico, Concours Mondiale de Bruxelles, Citadelles du Vins, Vinos de La Cordillera, Selezione Nazionale Vini da Pesca, Granache du Monde, Rose Championship, Anteprema Amarone and others. Editor in chief of the magazine "Restauracja" which is a bimonthly magazine dedicated to restaurants, chefs, and HoReCa industry in Poland [www.e-restauracja.com](http://www.e-restauracja.com). Organizing wine events, seminars, wine tours. Columnist of numerous wine and life style magazines in many countries. Latest project is the website [www.pink-mode.com](http://www.pink-mode.com) dedicated to rosé wines, rosé lifestyle, and promotion of wine culture.



## Attis Lías Finas

Winery:	Attis Bodega y Viñedos
Vintage:	2021
Contact:	<a href="http://www.attisbyv.com">www.attisbyv.com</a>
Grape:	100% Albariño
Alcohol:	12,5%
Importer:	Festus <a href="http://www.festus.pl">www.festus.pl</a>

Selection of vineyards of 50 years old. Hand harvest. Selection of grapes. Complete destemming and compress air press. Debouillage with cold temperature. Alcoholic spontaneous fermentation with controlled temperature (12 - 15°C).

Ageing on lees in steel tank and oak vats for six months with *batonnage*. Fining with isinglass. Tangential filtration. The result is an elegant and delicious wine, harmonious and complex. Has a long ageing potential.

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BODEGAS  
CASTRO MARTÍN  
A · L · B · A · R · I · Ñ · O



## Albariño A20 Sobre Lías

Winery:	Bodegas Castro Martín
Vintage:	2021
Contact:	<a href="http://www.castromartin.com">www.castromartin.com</a>
Grape:	100% Albariño
Alcohol:	12,5%
Importer:	Looking for an importer

After manual harvesting grapes are gently pressed in whole bunches using pneumatic presses. The grape must is cold-settled for 48 hours and then racked into clean stainless steel tanks, where it is fermented slowly using strict temperature control for up to 3 weeks.

Following fermentation, the young wine is then allowed to age on its lees for between six and eight months (the actual time being determined by regular tasting).

Depending upon the harvest, the wine is cold stabilized to prevent formation of tartrate crystals and then very lightly filtered using diatomaceous earth (kieselguhr filter).

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**Pablo Padín**  
B O D E G A S

## Segrel Ámbar

Winery:	Bodegas Pablo Padín
Vintage:	2021
Contact:	<a href="http://www.pablopadin.com">www.pablopadin.com</a>
Grape:	100% Albariño
Alcohol:	12,5%
Importer:	Winoland <a href="http://www.winoland.pl">www.winoland.pl</a>

Selection table to discard non-suitable clusters. Destemming. 100% Cold macerated debunched grapes. 80% light pressed juice / 20% Free run juice. Controlled temperature fermentation. Climate-controlled preservation room. 6 months ageing in stainless-steel tanks over fine lees.

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# TERRAS GAUDA



## Terras Gauda

Winery:	Bodegas Terras Gauda
Vintage:	2021
Contact:	<a href="http://www.terrasgauda.com">www.terrasgauda.com</a>
Grape:	Albariño, Caiño Blanco, Loureiro
Alcohol:	12%
Importer:	Festus <a href="http://www.festus.pl">www.festus.pl</a>

3 different varieties are used for this wine. Each grape variety is being vinified separately until the final blend: 70% Albariño, 23% Caiño Blanco and 7% Loureiro.

After a cold maceration, differing in duration according to the variety, alcoholic fermentation was carried out with our own yeast from our own vineyards. After the necessary resting period, the wine was established and bottled.

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## Paco & Lola

Winery:	PACO & LOLA
Vintage:	2021
Contact:	<a href="http://www.pacolola.com">www.pacolola.com</a>
Grape:	100% Albariño
Alcohol:	12,5%
Importer:	M&P Pavlina <a href="http://www.wina-mp.pl/">www.wina-mp.pl/</a>

Made from free run must of selected grapes from our best vineyards. The vineyards are grown on sandy loam soils, granite and slightly acidic.

Fermentation in stainless steel at 16 °C for 21 days, remaining on its fine lees during at least three months until the stabilization and bottling.

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## Finca Garabelos

Winery:	Notas Frutales de Albariño
Vintage:	2020
Contact:	<a href="http://www.notasfrutales.es">www.notasfrutales.es</a>
Grape:	100% Albariño
Alcohol:	13%
Importer:	El Catador <a href="http://www.elcatador.pl">www.elcatador.pl</a>

Wine made with grapes from old vines, more than 50 years old in the subarea of Condado de Tea. This vineyard gives us greater concentration and complexity in the wine. Manual harvest, at the beginning of October. Fermentation in stainless steel tank in contact with the lees for 6 months. Then next 6 months of aging in the bottle.

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## Señorío de Rubiós Condado do Tea

Winery:	Señorío de Rubiós
Vintage:	2021
Contact:	<a href="http://www.srubios.com">www.srubios.com</a>
Grape:	Albariño, Treixadura, Loureiro Blanco, Godello
Alcohol:	12,5%
Importer:	Looking for an importer

The Señorío de Rubiós Condado do Tea blanco comes after the processing of the best grapes Albariño, Loureiro and Treixadura County sub-area. After meticulous in plastic vintage the grapes reach the winery in perfect health and maturity.

The grapes are stemmed and squeeze and then pass to the pneumatic press. The juice goes into a deposit to decant for one day, after that time between the clean side bound for fermentation (18°C) and the sludge is filtered using vacuum filter. Following fermentation, the wine is racked to separate it from the lees.

The next process is the cold stabilization, subjecting the wine to -5°C in an isothermal tank for a week to precipitate the bitartrate. After this week out of the cold wine is filtered by the land and later proceed to amicrobially filtering and bottling.

## Martín Códax



### Organistrum

Winery:	Bodegas Martín Códax S.A.U.
Vintage:	2019
Contact:	<a href="http://www.martincodax.com">www.martincodax.com</a>
Grape:	Albariño
Alcohol:	12,5%
Importer:	Winkolekcja <a href="http://www.winkolekcja.pl/">www.winkolekcja.pl/</a>

To produce Organistrum our viticulture team selects traditional plots which have low vigour. This means they will work with vines which produce more balanced plants, with less leaves and more aired with a better sunshine exposure which will help to produce grapes with a higher aromatic concentration and thicker skins.

The harvest is manual and collected in 20 kg crates. Once the grapes are at the winery, they are cooled for 36 hours at 5-10°C, so we do a cold pressing and guarantee a higher aroma conservation. Organistrum's main characteristic is how balance is found when using oak and maintaining the varietal uniqueness. This mostly responds to selecting specific vineyards conjugated with a very special production process.

The first phase of the alcoholic fermentation starts in stainless steel vats to then be transferred to 300L French oak barrels by the middle of it. In there, the alcoholic fermentation will come to its end to then complete the malolactic one. Throughout the fermentations is when the bâtonnage is made, twice a week. Afterwards, and when both fermentations have finished, the whole wine spends 6 months aging in the same oak.

In order to find the perfect balance between fruit and oak, Organistrum will finally spend an extra year aging in stainless steel, before being bottled.





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