

ALBARIÑO 2025

ALL THE EXPRESSION OF ALBARIÑO

“A lively, elegant and very expressive wine, ideal for all tastes, from those seeking delicacy and flavour to those attracted by sophistication. A wine that reflects its land of origin, so diverse and appealing, while always retaining the character of the Atlantic Ocean on the horizon, with all its untamed purity.”

Paula Fandiño

Winemaker at Mar de Frades



ANALYTICAL DATA

Alcohol content: 12.65%

pH: 3.3

Total acidity: 7 g/l
expressed as TH2 (tartaric acid)

Lactic acid: 0 g/l
(no malolactic fermentation)

Total sulphur dioxide: 120 mg/l

Residual sugars: 1.3 g/l

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D.O. RÍAS BAIXAS | 100% ALBARIÑO.

THE VINEYARD

Mar de Frades Albariño comes from selected vineyards in Val do Salnés and Ribera do Ulla, both owned by the winery and by independent winegrowers, where viticulture is practised in a manner that respects the environmental conditions and winegrowing culture of the Rías Baixas Designation of Origin.

THE 2025 VINTAGE

The mild temperatures of autumn 2024 slowed down the drying of the vines. The scarce rainfall in November allowed pruning to begin in the Salnés Valley, while in the Ribera del Ulla region, they waited for the vineyard to enter its winter dormancy. The winter was marked by adverse weather conditions, with strong storms and the remnants of hurricanes such as Kirk and Karlotta, which forced extreme control of water and wind in the vineyard.

Bud break, at the beginning of a rainy April, was uneven. May and June, which were warmer, favoured good flowering and abundant fruit set, supported by low fungal disease pressure. The summer was decisive: high temperatures and lack of rain led to early and balanced ripening of the Albariño, achieving its characteristic aromatic profile and an optimal balance between acidity and sugars.

After exhaustive monitoring, the manual harvest began on 25 August at Pazo do Monte and lasted more than three weeks. Grapes were harvested from different areas and unique vineyards. Intermittent rainfall forced a fragmented harvest. The grapes, transported in small boxes, arrived at the winery in excellent sanitary condition and organoleptic maturity.



WINEMAKING

In the winery, the transformation of the grapes into must was carried out smoothly, with minimal selection of bunches. To preserve the aromatic precursors and prevent oxidation, the outstanding batches were vinified in Ganímedes macerators. The grapes, with skins and without sulphites, macerated for 17 hours at 12°C, favouring a more floral aromatic extraction.

Native yeasts led to a gradual and harmonious fermentation, reflecting a warm vintage. The resulting Albariño has a very pale colour and a remarkable balance between freshness and creaminess. The nose reveals notes of grape, mango, gardenia and tuberose. On the palate, it offers volume and complexity, with hints of bay leaf, mint and eucalyptus, expressing the Atlantic landscape and granitic soils.

Once fermentation in stainless steel was complete, the wines were racked, the coarse lees were removed and ageing on fine lees was carried out to gain volume and structure. After blending and bottling, the wine was aged in the bottle for two months before being released onto the market.