

FINCA MONTEVEIGA 2020

THE ESSENCE OF RIBERA DEL ULLA

“
A dazzling vineyard in a rediscovered area. Following years of foresight and hard work, Finca Monteveiga represents the many achievements stemming from the innovative and pioneering character of Mar de Frades. And it can all be found in a sip of this wine, full of unforgettable flavour and expressiveness.
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Paula Fandiño

Enóloga Mar de Frades

DATOS
ANALÍTICOS



FINCA MONTEVEIGA 2020

D.O. RÍAS BAIXAS | 100% ALBARIÑO.

Variety: Albariño. Vines planted in 2003 at an altitude of 160 m.
Slope within the plot: 45 m.
Subzone: Ribera del Ulla.
Rainfall: 1.300 l/m2
Sunlight hours: 2107 hours
Average temperature at 1.5m: 14,6°C
Harvest date: 9/9/2020

"During the 2020 vintage the Albariño at Ribera del Ulla expressed itself in an exceptional way. Every year we deepen our knowledge of Finca Monteveiga, where the integration of the vines with a misty and sunny forest, reflects a very traditional aromatic profile."



2020 VINTAGE

The 2020 vegetative cycle started with high temperatures that made it difficult for the leaves to fall. The colder weather arrived in December, and we began pruning with the January frosts.

That way it took all Winter tying all the vines trained on trellises at Monteveiga, waiting for milder temperatures to arrive in spring. The first buds and flowering arrived in April, and at the end of June, during a short period of time, the lack of water concluded with the final fruit sets, which were few and large.

A very hot Summer in July, along with the lack of rain during August, caused the ripening to be delayed until September 9th, date when we could start the harvest in Monteveiga, with the certainty of cutting the bunches at their perfect moment of aromatic intensity and freshness.

WINEMAKING

After the manual harvest, the selected clusters are placed carefully in flat boxes and transported in a refrigerated truck to the winery. Once in the winery the grapes passed through a second selection in table. The selected clusters were then transferred to a closed press to extract the free-run juice, which went on to be macerated with its lees in Ganimede tanks for 4 days at 4°C, protected with CO2 and without the addition of sulphites.

After this period, natural decantation for 24 hours resulted in a clean, intense and aromatic must, which was then fermented in a stainless steel tank using native yeasts for 27 days at 15,5°C. After fermentation, the coarse lees were removed, and the wine rested on its fine lees throughout 2021.

Bâtonnage began in 2022, the fine leaves being stirred once a week, and was brought up to every two days during 2023. The wine remained in stainless steel tanks throughout the process.

After a period of rest and decantation, the wine was bottled in spring 2024, where it continued to age in bottles under controlled temperature conditions in the winery, until its market release in May 2025.