

FINCA VALIÑAS

THE ALBARIÑO THAT REFLECTS THE PASSAGE OF TIME

“
This is the most special wine on the estate and one of the finest and most sought-after in Spain. First born on the vineyard, its character is then imbued with a particular uniqueness over the three years we care for it at the winery.
”

Paula Fandiño
Enóloga Mar de Frades



ANALYTICS

Alcohol content: 12,97 %

pH: 3,28

Total acidity: 8,18 g/l
expressed as tartaric acid

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

Total Sulphur: 125 mg/l

Residual Sugars: 0,6 g/l



FINCA VALIÑAS 2020

D.O. RÍAS BAIXAS · 100% ALBARIÑO

MAR DE FRADES
VIÑEDOS ATLÁNTICOS

THE VINEYARD

Finca Valiñas comes from a distinctive 2.2-hectare vineyard located at an altitude of 127 metres, where old Albariño vines are pampered by the microclimate of the Salnés valley. The sandstone and granite soils have excellent drainage capacity. The vines, planted in 1975, are trained on the trellis system traditionally used in the area.

2020 Weather Data:

- Annual rainfall: 1.578 mm.
- Annual sunshine hours: 1934 horas.
- Average temperature at 1,5m. height: 15,5 °C.

Harvest date: 4/9/2020.

In 2020, Finca Valiñas was one of the first estates at Val do Salnés to accomplish maturity, because of its location, at the slope, and the good balance between vigor and production, since it is an old vineyard that has been able to self-regulate over time.

VEGETATIVE CYCLE 2020

The 2020 vintage is once again an example of the climate change influence. The leaves fall at the end of autumn and during the whole winter, have been marked by a lack of cold which has hampered the vegetative cycle of an old vineyard.

The vines were not able to have a complete vegetative resting, and because of that the sap has remained dormant but active. This phenomenon, along with a warm spring, has led to an early sprouting, the earliest in the last 8 years. The drought and high temperatures in July, slowed down the development of maturation, and the unexpected rain, cold and winds on august, encouraged the harvest to arrive on time.

On September 4th we cut the first clusters in Finca Valiñas, very sure that our grapes were at their aromatic peak.



VINIFICATION 2020

The Albariño grape clusters in Finca Valiñas, were selected and harvested by hand to be transferred to the winery in 15 Kg cases. Once there, they passed through the sorting table where they underwent a final manual selection process. 96% of the clusters were destemmed and transferred to our Ganimede tanks.

Without adding sulphites, the grapes macerated in the Ganimede tank for 38 hours at 12°C, protected by CO₂, to extract the freshest, most elegant, intense aromas.

The clean must was fermented in a stainless steel tank with native yeasts for 23 days at 15.5°C. After fermentation, with minimal intervention, the wine rested on its fine lees for the first year. Throughout 2022 and 2023, the lees were worked with the wine, undergoing weekly bâtonnage (gentle stirring of the lees) during the first year, and every 15 days for the second year. After a period of rest in the vats, the wine was bottled for ageing in the winery at a controlled temperature throughout 2024.