

FINCA VALIÑAS

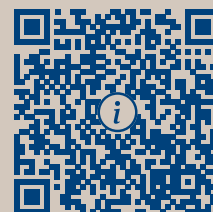
THE ALBARIÑO THAT CAPTURES THE PASSAGE OF TIME

“
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

Winemaker at Mar de Frades

ANALYTICAL
DATA



FINCA VALIÑAS 2021

D.O. RÍAS BAIXAS · 100% ALBARIÑO

MAR DE FRADES
VIÑEDOS ATLÁNTICOS

THE VINEYARD

Finca Valiñas comes from our distinctive 2.2-hectare vineyard of the same name, situated at an altitude of 127 metres, where old Albariño vines are carefully tended under the influence of the Val do Salnés microclimate. The soils, composed of sandstone and granite, provide excellent drainage. The vines, planted in 1975, are trained using the region's traditional pergola system.

Climatic data for 2021:

- Annual rainfall: 1,509.6 mm.
- Annual sunshine: 1,581.4 hours.
- Mean temperature at 1.5 m: 14.83 °C.

Harvest date: 13/9/2021.

Finca Valiñas is among the oldest vineyards in the Val do Salnés subzone. Owing to its hillside location and the natural balance between vigour and yield, it is a mature vineyard that has become self-regulating over time.

THE 2021 GROWING SEASON

In 2021, the Atlantic climate returned in full force. Autumn brought a drop in temperatures, favouring shoot lignification and leaf fall, followed by a winter marked by persistent, heavy rainfall.

Consistent with recent climatic trends, spring was slightly warmer (0.25 °C higher than in 2020) and drier, bringing budburst forward to the first week of March. Full flowering occurred in mid-May, with mild temperatures and low rainfall resulting in optimal fruit set and well-formed bunches.

Summer rainfall returned, slowing ripening and leading to a gradual decline in acidity. Across the entire crop, harvesting took place only once the desired aromatic profile had been achieved, and the grapes were transported to the winery in small, carefully handled crates.



WINEMAKING

The 15 kg crates of Albariño grapes from Finca Valiñas were received at the winery and placed in a cold room for 12 hours. Once chilled, they were transferred to the sorting table, where 92% were destemmed before entering the Ganímede tank. Skin and pulp maceration was carried out under an inert gas atmosphere for 24 hours at 14 °C, without the addition of sulphur dioxide, to enhance the extraction of aromatic precursors.

Following the extraction of free-run must, fermentation took place in stainless steel tanks with indigenous yeasts for 17 days at 17.5 °C. The gross lees were then removed and the wine was left to age on its fine lees.

Lees ageing was carried out with minimal intervention throughout the first year, while bâtonnage was carried out twice weekly in 2023 and once a week in 2024. After a period of settling in tank, the wine was bottled and left to age throughout 2025 under controlled temperature conditions in the winery.