

Bodegas Gallegas,

`Silandeirol` Sobre Lías Rías Baixas Albariño 2021

Rías Baixas, Galicia, Spain



Grape Varieties	100% Albariño/Alvarinho
Winemaker	Olga Verde
Closure	Screwcap
ABV	12.5%
Residual Sugar	1.4g/L
Acidity	6.8g/L
Wine pH	3.4
Notes	Vegetarian, Vegan

PRODUCER

Bodegas Gallegas, situated in the Salnés Valley, is owned and run by brother and sister Manuel and Myriam Vazquez. The Galician winemaker, Carlos Blanco, has worked in the area for 25 years and understands the idiosyncratic and patchwork nature of the region's vineyards. He works closely with 250 growers who farm 120 hectares, supplementing Gallegas' own 140 hectares. The coastal Rías Baixas region has the highest levels of rainfall in Spain, but the thick skins – and late ripening – of the Albariño grape are ideally suited to the climate. Bodegas Gallegas is just five kilometres from the ocean, and this is reflected in the wines' striking maritime-themed packaging. The wines display an Atlantic freshness.

VINEYARDS

Fruit for the 'Silandeirol Sobre Lías' is sourced exclusively from Gallegas's oldest vineyards in the Val do Salnés subzone. At over 30 years old, the vines produce lower yields with greater aromatic complexity. Val do Salnés is located directly on the coast, experiencing cool Atlantic breezes and night-time temperatures which extend the growing season and produce the most fragrant Albariños. The different vineyard plots, at a range of altitudes between 20-200 metres above sea level, produce wines of subtle diversity and balance, resulting in a stylistically consistent blend. The vines are guyot trained with a vine density of 1,000-1,500 plants per hectare to ensure good air circulation and sun exposure for even, healthy ripening. The vineyards have been managed sustainably for over 30 years.

VINTAGE

The 2021 vintage in Rías Baixas saw an unusually cool summer with a seemingly long wait for the vines to reach the end of veraison. The Albariño grapes held up well in these conditions, however, surviving the rains ahead of harvest well. Yields were abundant, the largest to date, with lower alcohol levels and good acidity in the resulting wines. The harvest lasted 20 days, beginning on the 8th August and finishing on the 28th.

VINIFICATION

The different plots of Albariño were picked at different times, then destemmed and vinified in separate stainless steel tanks to express the personality of each parcel. After pressing in a pneumatic press, the grapes were macerated at 10°C for 4-6 hours, followed by a cool fermentation with cultured yeasts in stainless steel tanks to preserve the variety's crisp aromatics. The wine was then aged on lees for two to three months with regular bâtonnage, imparting additional depth and texture.

TASTING NOTES

Silandeirol', is a Galician word meaning silence, referring to this wine's subtle aromatics and depth. Lifted aromas of lemon peel, white peach and honeysuckle entice on the nose. The palate is refreshing and elegant with a silky mouthfeel and juicy stone fruit tempered by lively acidity and a saline finish. '

LIBERTY WINES