



Grape Varieties	100% Albariño/Alvarinho
Winemaker	Olga Verde
Closure	Screwcap
ABV	12.5%
Residual Sugar	4g/L
Acidity	4.5g/L
Wine pH	3.5
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 'Sentidiño' is sourced from three subzones. The different subzones, with an altitude range of 20-200 metres above sea level, produce wines of subtle diversity and balance, enabling Carlos to make a stylistically consistent blend. Val do Salnés, situated directly on the coast, produces the most aromatic Albariños due to cooler night temperatures and Atlantic breezes. Further inland, sites in Condado do Tea experience higher ripening temperatures, around 30-34°C, and produce lower aromatic profiles, but fuller-bodied wines. In Ribeira do Ulla, the coolest and driest subzone, the wines display greater structure and acidity. The vines are guyot trained with a vine density of 1,000-1,5000 plants per hectare to ensure good air circulation and sun exposure for even, healthy ripening. Their vineyards have been managed sustainably for over 30 years.

VINTAGE

The 2022 vintage in Rías Baixas was characterised by very high temperatures and low rainfall. The vintage began with a dry and relatively warm winter and spring, providing excellent conditions for budburst, flowering and fruit set. Temperatures were higher than average during the summer and this brought forward the harvest slightly. Good weather continued throughout the harvest period, which began on 12th September and ended on the 2nd of October.

VINIFICATION

The different sites were picked over a two-week period to ensure optimal ripeness and freshness. The grapes were destemmed, and each Albariño plot was vinified in separate stainless-steel tanks to guarantee consistent quality and express the maximum potential of the variety. The grapes were macerated at 10°C for 2-6 hours, followed by a cool fermentation with cultured yeasts in stainless-steel tanks, to preserve the variety's crisp aromatics.

TASTING NOTES

This wine is youthful and vibrantly aromatic, combining tangerine, jasmine and grassy aromas on the nose. The palate displays zesty acidity with juicy grapefruit and white peach notes, leading to a refreshing finish. 'Sentidiño' is a Galician word meaning common sense. It is used by local fisherman who have the common sense not to take the wild Atlantic waters for granted.