



Grape Varieties	100% Albariño/Alvarinho
Winemaker	Olga Verde
Closure	Screwcap
ABV	12.5%
Residual Sugar	0.49g/L
Acidity	6.3g/L
Wine pH	3.39
Bottle Sizes	75cl
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 'Silandeiro 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 great 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 2022 vintage will be remembered for 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 the 4th of September and ended on the 28th.

VINIFICATION

The grapes from each plot are kept separate throughout the vinification process in order to maintain the individual identity. Upon arrival at the winery the grapes were put through a pneumatic press before undergoing maceration at 10°C for four to six hours.

TASTING NOTES

Golden yellow in colour, the wine opens with intense aromas of apple, peach and white flowers. These notes continue to the palate where they are complemented by well balanced acidity.