



Grape Varieties	100% Albariño/Alvarinho
Winemaker	Olga Verde
Closure	Screwcap
ABV	13%
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.

VINTAGE

The 2024 vintage began with a dry winter, followed by humid conditions throughout the spring. As a result, careful vineyard management was employed to limit the risk of disease. The summer was sunny and warm, allowing the grapes to enjoy a long and even ripening period, resulting in a harvest of excellent quality.

VINIFICATION

The grapes from each plot were kept separate throughout the vinification process to preserve their 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. Consequently, cool maceration occurred in stainless steel tanks, using cultured yeasts and the wine was then aged on the lees for five to six months with regular bâtonnage prior to bottling.

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.