



Grape Varieties    **40% Albariño/Alvarinho**  
                             **40% Godello**  
                             **20% Treixadura**

|                |                                       |
|----------------|---------------------------------------|
| Closure        | <b>Natural Cork</b>                   |
| ABV            | <b>13%</b>                            |
| Residual Sugar | <b>0.34g/L</b>                        |
| Acidity        | <b>5.7g/L</b>                         |
| Wine pH        | <b>3.4</b>                            |
| Bottle Sizes   | <b>75cl</b>                           |
| Notes          | <b>Sustainable, Vegetarian, Vegan</b> |

## PRODUCER

Adega Algueira is a jewel in Ribera Sacra's magnificent crown. Described by Luis Gutiérrez as "one of the region's leading producers with incredible vineyard holdings", this family-run winery is internationally recognised for producing refined wines from breathtaking vineyards perched on steep slopes that plunge towards the Sil River. In 1980, Fernando González Riveiro came to the region and, convinced of its potential, began the painstaking work to restore some of the forgotten vineyards of the region. Years later, in 1996, the same year the Ribeira Sacra appellation was created, he built a winery in the renowned subregion of Amandi. Today, Fernando is a local hero and works alongside his son Fabio. They have 130 plots totalling 30 hectares of vineyard planted to local Galician varieties.

## VINEYARDS

This is a single vineyard wine, made with grapes from the state of Cortezada, in Abeleda, Ourense. Well situated on south-west facing slopes and the mediterranean microlamte is cooled with an Atlantic influence from the base of the site, with the breeze of the Edo River. A combination of granite, quartz and gneiss soils. Vine trained under trellis system, under sustainable viticulture.

## VINTAGE

2024 is considered a great vintage for whites. A cool and rainy spring allowed the soils to be well hydrated in the transition to the summer months. This allowed the whites to develop very steady in the following weeks, where there was a raise in temperatures and dry weather. Harvest started on the first week of September 2024 and finished on the last week of the same month.

## VINIFICATION

In the winery the grapes are mechanically de-stemmed and pressed in bunches, allowing spontaneous fermentation to occur at 13°C in stainless steel tanks with it's own yeast. The juice undergoes malolactic fermentation without any lees ageing or wood contact to preserve the purity of fruit. Aged in steel for six months before bottling.

## TASTING NOTES

Bright yellow straw colour in the glass. An expressive nose of white stone fruits of peach and apricot, alongside herbal notes of fennel, and mineral undertones. On the palate, it is fresh and zesty and balanced with an elegant mid-palate and a subtle pithy, bitterness on the finish.