

Adega Algueira,
`Escalada` Ribeira Sacra Godello 2023
Ribeira Sacra, Galicia, Spain



Grape Varieties	100% Godello
Winemaker	Fernando Algueira
Closure	Natural Cork
ABV	14%
Residual Sugar	1.17g/L
Acidity	5.9g/L
Wine pH	3.15
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Adega Algueira is a jewel in Ribeira 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

Escalada is a single vineyard wine sourced exclusively from the estate of the same name. This property represents a unique departure from the winery's typical approach of planting Godello in cool, partially shaded sites to preserve acidity and lightness. The Escalada vineyard features southern exposure, surrounded by Mencía plantings that require high sun exposure. This orientation produces more concentrated, ripe Godello grapes that yield a rounded, structured, and complex white wine. The vineyard is characterised by predominantly slate soils and employs trellis cultivation under sustainable viticulture practices.

VINTAGE

The 2023 vintage presented cool conditions with moderate but adequate rainfall, proving particularly favourable for the Escalada estate. These weather patterns resulted in balanced and consistent grape ripening throughout the growing season.

VINIFICATION

The wine making process combined destemmed grapes with foot-treaded fruit, followed by brief fermentation in tank. Primary fermentation occurred in aged 500-litre French oak barrels. The wine was subsequently aged in 1000-litre foudres on lees with regular bâtonnage.

TASTING NOTES

The wine displays orange blossom aromas on the nose, developing fennel and pastry nuances with time in the glass. The palate presents a dense, textured profile balanced by vibrant acidity and excellent persistence.