

# ALBARIÑO 2021

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**VARIETY** 100% Albariño.

## **VEGETATIVE CYCLE 2021**

The year 2021 marks the return to the untamed Atlantic climate. The arrival of autumn favoured the withering of the vine shoots and leaf fall. The leafless vineyard and the landscape reflecting the winter cold, we began pruning, first cutting followed by the collection of shoots to be burned. We started on our Albariño plots in the Salnés Valley, finishing in early February on the Ribera del Ulla vineyards.

The winter was slightly colder than others. However, it will remain in our memories for its constant and long periods of rain, with 76% above average rainfall and coming close to and above that of 2001.

The slightly warmer, drier spring came as a true reflection of climate change, with an increase of 0.2°C and 21% less rainfall, which caused the first buds to sprout in the first week of March. The plantations evened out in April, reaching full bloom in mid-May, which along with favorable weather conditions, low rainfall and mild temperatures, resulted in a set of large, well-formed clusters. Throughout the cycle, adverse and complex weather conditions have made it difficult to control pests and diseases, but we have managed it nonetheless and we are facing the most abundant harvest at the Mar de Frades winery.

The summer months have seen very moderate moderate temperatures and highly abundant rainfall. This situation slowed down the ripening process, which was very staggered during the month of the harvest. Days of intense rainfall in September caused a staggered, calm and intermittent grape harvest, which allowed the grapes to achieve maximum aromaticity with a lower alcohol content than in other vintages.






## WINEMAKING

Each vineyard requires a different date for cutting of the clusters. Starting on 11th September, plot by plot over 16 days of harvesting, we gathered the hand-picked Albariño clusters and transported them in small boxes to Meis. There, in the winery, we refrigerated them on their way to the sorting table, where 17% were discarded. The freshest grapes are pressed directly, while the ripe grapes go down to the Ganímedes macerators, where, without using sulfur and still with their skins, they are macerated for 32 hours. Once the clean and aromatic musts are obtained, the indigenous yeasts that have accompanied them transform the sugar into alcohol to obtain powerful, vibrant and intense wines that are fermented on the lees. Mar de Frades 2021 is a wine with volume and unctuousness, which is achieved by leaving the wines to rest and age on the lees until bottling.




## TASTING NOTES



Mar de Frades 2021 is a luminous wine, with a bright lemon colour and sparkling lime reflections just begging to be discovered. On the nose, it is lively and intense, with juicy fruit (pear and apricot), white flowers (gardenia) and tropical fruits (lychee, pineapple) that hold delicate balsamic and fresh nuances. In the mouth, it is fluid and refreshing, and at the same time tasty and energetic. Its perfectly drawn acidity evokes the Galician landscape and envelops you in a saline and vibrant sensation with a consistent, long-lasting finish. It is pure Atlantic character in Albariño form.



## FOOD PAIRING



Its aromatic richness and successfully compensated and balanced acidity invite us to accompany Mar de Frades 2021 with oysters from the Ría de Arosa, slimy clams and raw fish such as mackerel or horse mackerel sashimi. Other types of dishes, such as a grouper fish stew with shrimp, or a hake stew from Burela, enhance the flavors of Mar de Frades Albariño Atlántico.

## ANALYTICAL DATA

Alcohol: 12,3% vol.  
pH: 3,21.  
Acidity: 7,4 g H2T/L.

MAR DE FRADES

ALBARIÑO ATLÁNTICO