

MAR DE FRADES

ALBARIÑO ATLÁNTICO

**FINCA
VALIÑAS 2017**

**D.O. RÍAS BAIXAS
100% ALBARIÑO**

VINEYARD

Finca Valiñas comes from a singular 2.2 hectare vineyard situated at an altitude of 127 metres. Where old albariño vines are grown lovingly cared for by the microclimate of the Val do Salnés. The soils are sandstone and granite, with great drainage capacity. The vines, planted in 1975, are trained on high trellises in the traditional way for the zone.



Finca Valiñas | Winery



2017 CYCLE

Autumn began with the shoots turned brown and leaf fall was complete by the beginning of December. Winter pruning was carried out during the second half of January just when temperatures fell to their minimum level for the winter, although there was not a single day of frost. Spring came early and the clusters flowered during long sunny days with no rain. The drought stress they suffered during ripening meant that on 25 August we picked all the grapes from Finca Valiñas totally convinced that they were at their peak and in the optimum moment to conserve aromas and freshness.

Rainfall: 1.211,2 l/m². / Sunshine hours: 2.263,3 hours.

Harvest: 25 August. / Yield: 5.600 kg/ha.

PRODUCTION

Harvested into flat containers where the carefully selected, hand-harvested clusters of grapes are laid.

Once in the winery they are spread on the sorting table and from there those that look perfect are transferred to the Ganymede tanks.

In the Ganymede tanks, the grapes (pulp and skins) are left to macerate for 20 hours at a temperature of 14°C under the protection of CO₂ and with no addition of sulphites.

The clear must ferments with indigenous yeasts for 20 days and once fermentation is complete the wine remains on its fine lees for the first year.

During 2019 and 2020, it was aged in stainless steel vats with its lees. In the first year the lees were stirred once every two weeks (Bâtonage) and in the second year once per month.

After leaving it to rest prior to bottling, in the final year it is bottle aged, remaining in the bodega at a controlled temperature.

Bottles produced 2017: 9,400 0.75L bottles



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THE
ALBARIÑO
THAT
EXPRESSES
TIME.



ANALYTICAL PARAMETERS

- Alcohol: 13,2 % ABV
- pH: 3,21
- Total acidity: 8.5 g/l expressed in TH2 (tartaric acid)
- Lactic Acid: 0 g/l (no malolactic fermentation)
- Total sulphur dioxide: 128 mg/l
- Residual sugars: 0,3 g/l

