

## Adegas Valmiñor

### DO Rías Baixas – O Rosal sub-zone

A relative new-comer (established in 1997), Adegas Valmiñor is situated in the sub-region of O Rosal within Rías Baixas. Valmiñor owns 35 ha of its own vineyard, contributing half its requirements, and collaborates with 100 growers throughout O Rosal. Only the best fruit is selected dependant on strict criteria, and Agro Valmiñor does all of the viticulture.

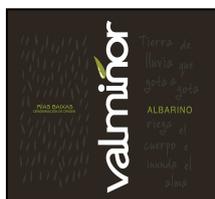


O Rosal has soil which mixes typical Atlantic coastal granite with some richer material, and with vineyards facing south to Rio Mino has a warmer overall meso-climate than the pure Atlantic aspect of Salnes Valley to the north. The wines of Rosal are thus a little fuller and more tropical, fleshy in style, but should always be graced with a line of acid zip.

Valmiñor's prime holding is the 4 hectare Catuxa vineyard, home to 30 year old vines, wide spaced, planted on 6 foot high pergola trellises. Catuxa is grassed underneath to reduce vigor, and produces at 8 tonnes/ha, very low for Rias Baixas. Valmiñor's largest holding, the Figuero Vineyard at 17 ha adds a unique strand to Valmiñor's wines – it is grown on metamorphic schist rather than the typical granite of the area, and is planted on natural slopes rather than the more common terraces which break the mineral layer. When Figuero was acquired it was planted to local red varieties (Caño, Souson, Brancellao), some of which have been retained to make Valmiñor's Rosado wine, but most has been grafted over to Albariño. All fruit is hand picked into 18kg baskets, then machine de-stemmed, cold soaked and fermented in stainless tank. Fermentations are long and cool, at around 18 degrees over about 20 days. Winemaker is Cristina Mantilla. The winery is named after the owner, Carlos Gomez Davila's home town near Vigo to the North.

### Valmiñor Albariño, D.O. Rías Baixas, (O Rosal subzone) screwcap

Valmiñor Albariño 2014



*Prickly pear, a bit of custard apple richness and a bit of green apple tang and a pleasing smell of the dirt underneath so it's not just a steel tank fruit thing. There's a touch of nicely controlled nutty phenolics and subtle lees richness helping the fruit to achieve a nice volume in the mid-palate, and nicely savoury in cast. The wine is well-textured through the front 2/3 then glides out onto a rail of appley-steely acid, which is just what Albariño needs. Extremely good judgement of the balance between flesh and nerve.*

### 'Davila' Rías Baixas', D.O. Rías Baixas, (O Rosal subzone)

*Grapefruit, pear, mineral-edged, rich, bright, fresh and complex. A lovely bright green-gold colour and a dramatic rich, textured and succulent take on Albariño and friends. Fuller than the straight varietal, however it remains well cut and structured – a wine of silky languor, floral and rich but grassy and long as well. The pear'n'peach fruit gains a waxy white floral hit and is deep and long, complexed with paw paw, honey and nectar. That rare thing, good Condrieu, really really good Condrieu, comes to mind ...*