

# Kit #148A • W1

# Val de Meigas Albariño Rías Baixas Spain 2022

Selected by: MTW Tasting Panel



## **Final Deductions**

Sight

VINTAGE 2022 GRAPE Albariño/Alvarinho GEOGRAPHY Europe COUNTRY Spain LARGER REGION Galicia SMALLER REGION Rías Baixas

BRIGHTNESS Star Bright

COLOR DEPTH Medium

**RESIDUAL SUGAR** Dry

ALCOHOL Medium PHENOLS Low TEXTURE Lean / Tart FINISH Med+ COMPLEXITY Med+

**CLARITY** Clear

COLOR Straw HIGHLIGHTS Green BUBBLES No

**Structure** 

ACID Med+

### Rationale

Albariño's rise to wine stardom is well noted and helped bring gravitas to Spanish white wine. Once thought to emanate from Germany as a relative of Riesling ('alba' = 'place,' and 'riño' = 'Rhein'), we now know that this variety is indigenous to the Galicia region of northwestern Spain, a DO established in 1988.

Albariño is the white flagship of the coastal region (Rías Baixas). It shares the same mineral-rich soils and cool climate as other distinguished white wine-producing regions, including France's Loire Valley, New Zealand, and Germany's Rhein. While Spain's northwest is most synonymous with Albariño, the grape thrives in neighboring Portugal (as 'Alvarinho') and even in California, Chile, Uruguay, and beyond. Indeed, as of 2020, it can be legally planted in Bordeaux!

Albariño is prized for its freshness and is rarely aged in wood, although a few producers make rich oakaged styles. In Spain, signature aromas and flavors are stone fruit (nectarine, peach, and in riper vintages, apricot) framed with occasional tropicality (melon, kiwi, mango) and the presence of saline minerality – often depending on how close to the coast the fruit is grown.

Val de Meigas is a passion project of Rebeca Barral, whose family has been making wines for generations. Rebeca has been making wine since the early 1980s in the family in the town of Ribadumia in the heart of the Salnés valley. The Salnés is the oldest and most coastal of the Rías Baixas appellation's recognized subzones and is generally believed to be the genetic birthplace of the Albariño variety.

### Aroma & Taste

<b>CITRUS FRUIT</b> Lemon • Lime • Grapefruit (Pink) • Grapefruit (W/Y) <i>Condition: Fresh</i> <i>Part: Peel / Zest, Flesh</i>
TREE/VINE FRUIT Pear (Green) • Quince • Pear (Asian) Condition: Fresh
<b>STONE FRUIT</b> Peach (Yellow) • Nectarine (White) • Nectarine (Yellow) • Peach (White) <i>Condition: Fresh, Under Ripe / Tart</i>
<b>TROPICAL FRUIT</b> Starfruit • Pineapple • Melon (Green) • Melon (Orange) <i>Condition: Ripe, Fresh, Under Ripe / Tart</i>
FLORAL Apple Blossom • Elderflower • Lemon / Lime Blossom Condition: Fresh
GREEN VEGETABLE Olive (Green) • Salad Greens • Cucumbers
 <b>OTHER VEGETABLE</b> Mushrooms (White) • Radishes • Ginger / Root
HERBAL Chive • Lemon Grass • Chamomile • Verbena
OTHER SPICES Sesame / Candy • Ginger Powder
INORGANIC EARTH Salinity / Seashell • Mineral / Rock
OAK AGING No
OXIDATION/NUTTINESS Peanut / Shell
PERCEIVED WINEMAKING CHOICES Skin Contact • Lees Contact