

Columna Albariño Rias Baixas Spain 2022

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

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

Rationale

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

Albariño has always been 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 (hence the storied connection). While Spain's northwest is most synonymous with Albariño, the grape thrives in neighboring Portugal (as 'Alvarinho') and has become quite an ex-pat to other global spots.

As a wine, Albariño is prized for its freshness and is rarely aged in wood, although one can find a few producers making rich oak-aged styles. In Spain, it's signature aromas and flavors are stone fruit (nectarine, peach and, in riper vintages, apricot) framed with the occasional tropicality (melon, kiwi, mango) and the presence of saline minerality—often depending on how close to the coast the fruit is grown.

This is a generous expression of Albariño from Condado de Tea, an often-overlooked subzone of Rias Baixas. Grown in warmer conditions, Columna is deftly led by Rodri Mendez, considered one of the best growers and winemakers in Galicia and a world-class authority on Albariño. Sustainably grown vines planted in 1988 in granite and alluvial soils.

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Straw
HIGHLIGHTS Green
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID High
ALCOHOL Medium
PHENOLS None
TEXTURE Lean / Tart
FINISH Med+
COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Key Lime • Lemon • Meyer Lemon • Grapefruit (W/Y) *Condition: Fresh, Ripe*
Part: Flesh, Peel / Zest

TREE/VINE FRUIT Pear (Green) • Quince • Pear (Asian) • Pear (Yellow/Brown) *Condition: Fresh, Ripe*

STONE FRUIT Apricot • Nectarine (White) • Peach (White) • Plum (Green/Yellow) *Condition: Fresh, Ripe*

TROPICAL FRUIT Mango • Melon (Green) • Starfruit • Kiwi *Condition: Fresh, Ripe*

FLORAL Apple Blossom • Elderflower • Lemon / Lime Blossom • Lilac *Condition: Fresh*

GREEN VEGETABLE Caper • Spring Peas

OTHER VEGETABLE Fennel / Anise • Ginger / Root

HERBAL Lemon Grass • Sorrel • Verbena • Laurel / Bay Leaf

OTHER SPICES Ginger Powder • Sesame / Candy

INORGANIC EARTH Mineral / Rock • Salinity / Seashell

OAK AGING No

OXIDATION/NUTTINESS Macadamia • Peanut / Shell

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