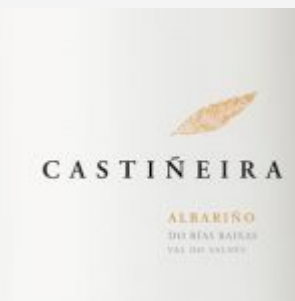


Castiñeira Rías Baixas Albariño Spain 2024

Selected by: MTW Tasting Panel



Final Deductions

VINTAGE 2024

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.

The 4th generation family winery is run by the sister tandem of Carmen and Marta Castro who oversees the winemaking. Marta makes wines without makeup; you're getting the pure expression of Albariño without the distractions (other blending grapes, newly fancied oak barrels, etc.). The low-yielding vines are grown in granitic sands within eyeshot of the Atlantic Ocean—yes, we're talking extreme cool-climate coastal farming.

Sight

BRIGHTNESS Brilliant

CLARITY Clear

COLOR DEPTH Light

COLOR Straw

HIGHLIGHTS Green

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

PHENOLS None

TEXTURE Lean / Tart

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Lemon • Lime • Meyer Lemon • Yuzu *Condition: Ripe, Fresh* *Part: Peel / Zest, Flesh*

TREE/VINE FRUIT Quince • Apple (Green) • Pear (Asian) *Condition: Fresh*

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

TROPICAL FRUIT Melon (Green) • Starfruit • Kiwi *Condition: Under Ripe / Tart, Fresh*

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

GREEN VEGETABLE Spring Peas • Olive (Green)

OTHER VEGETABLE Mushrooms (White) • Ginger / Root

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

OTHER SPICES Sesame / Candy • Ginger Powder

ORGANIC EARTH Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock • Salinity / Seashell

OAK AGING No

OXIDATION/NUITNESS Pinenut

PERCEIVED WINEMAKING CHOICES Lees Contact