



# RÍAS BAIXAS BUZZ

ALBARIÑO GETS THE WINE WORLD TALKING

Press Highlights Spring 2017

*Rias Baixas*

# Los Angeles Times

## SPRING WHITE WINES

### FOR YOUR TABLE

Think of this category as a seasonal imperative. From A to V, these wines are simple and swift, but they can soar.

#### ALBARIÑO

You'd expect the wines of green Spain and Portugal, in the verdant northwest quadrant of the Iberian Peninsula, to lay claim on a few green wines. Miles from the Mediterranean and buffeted by Atlantic winds and weather, **Spain's Rias Baixas** and Portugal's coastal Monção and Melgaço subregions are home to Albariño, a quintessential variety for spring.

It's a grape that's well suited to inclement weather, with thick skin and a sturdy disposition, resulting in a wine with complex phenolic flavors and impressive textural persistence.



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*FEW WHITE WINE VARIETIES OFFER MORE COMPELLING TEXTURE THAN ALBARIÑO, WHICH OFTEN GIVES THE IMPRESSION OF WEIGHTINESS EVEN AS IT ZIPS ALONG THE PALATE LIKE A LIME WEDGE SPRITZER.*

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The variety's other great hallmark flavor is salinity — a taste of the sea, and a mouthwatering minerality that inevitably brings seafood to mind.



## A BRACING ALBARIÑO FOR THE COMING HOT WEATHER



**CONDES DE ALBAREI:** The high quality of the 2015 vintage comes shining through

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It's no secret that the Albariño grape, from the northwestern Spanish province of Galicia, is a top choice for accompanying seafood. And it's especially wonderful on one of those hot, muggy days when the fruits of the sea are most appreciated and the right wine makes the perfect match.

Pair this refreshing wine with your next seafood meal!



# Chicago Tribune

EVERYTHING YOU NEED TO KNOW ABOUT ALBARIÑO

*THE WINE TO PAIR WITH YOUR LOBSTER ROLLS  
THIS SUMMER*



When the grape is called albarino and made into a varietal wine in the Galician wine region of Rias Baixas, it can offer pleasant briny evidence of the nearby Atlantic, along with varying combinations of floral notes, citrus, stone and tropical fruits, apple, pear, minerality, a touch of bitterness or nuttiness, plus zingy acidity and mouth-filling medium body.

Count on albarino being a lively, tangy wine that makes for a great aperitif. Its natural palate-cleaning acidity ensures that you will continue to be zinged and refreshed all through your pre-dinner hour, until the very first bites of food come out. And it almost goes without repeating – almost – that in its best possible use, **ALBARIÑO IS A BEAUTIFUL FOOD WINE**, destined for great flavor synergy with just about anything that once called the sea home.





CELEBRATING CINCO DE MAYO

WITH RÍAS BAIXAS ALBARIÑO



PAZO SENORANS SELECCION DE ANADA 2008

This year, I won't be tipping a frosty margarita or cerveza fria as I celebrate Cinco de Mayo. Instead, I've found three wines from Spain that will pair with some of my best loved Mexican dishes.

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*I can't think of a better pairing with shrimp ceviche or anything spicy on your Cinco de Mayo plate than a pure and fresh Albariño from Rias Baixas.*



## A TASTE OF ALBARIÑO FROM RÍAS BAIXAS



Rías Baixas is renowned for its signature grape, Albariño, an indigenous grape variety that pairs perfectly with the local bounty of seafood.

Albariños are great summer wines. They are crisp and refreshing and their aromatic stone fruit, citrus, floral mineral character make them wonderful both as an aperitif and at the table. With summer around the corner, whether you're a first-timer or like me a been around the block a time or three, these are wines worth seeking out.

***A party to share my Albariño with wonderful friends and a variety of food is a winning combination every time!***



## Traveling By The Glass

# IF IT'S SPRING, IT'S ALBARIÑO TIME!



The thing with these wines is that they are very approachable price points and the acidity and freshness makes them good companions to most summer meals. If you are going to grill a ribeye that is a whole different wine ballgame but these bottles were perfect for one of my few wine lunches in a long time. Living in Chicago I am so appreciated of the sun, blue skies and warm weather and sipping these wines just bring on happy thoughts of the summer season to come!



# PUNCH

## A FOOD AND WINE CRAWL THROUGH SPAIN'S RÍAS BAIXAS



Unlike much of Spain, which borders on the Mediterranean Sea, Rias Baixas (and all of Galicia, for that matter) is marked by a unique, maritime climate—a details perhaps most evident in the local fishing villages. There the ebbs of the ocean have provided something of an industrial lifeblood for centuries; even today, in the neighborhood of San Tome, receding waters bring dozens of women (known as mariscadoras) out into the shoals each day to dig for shellfish by hand—just as they did generations ago.

***Winemakers here are careful to maintain their wines' sense of place;*** the best examples reflect the region's granitic and mineral-rich soils, and its ample sunshine. Place them alongside local specialties—grilled razor clams, steamed goose barnacles and scallops served in their shells, to name a few—and it's easy to see why Rias Baixas remains so keen on sustaining, and further cultivating its long-held traditions.





# Chicago Tribune

ALBARIÑO: YOUR WINE

FOR ABOUT ANYTHING PULLED FROM THE SEA



Even the name of what is perhaps the most famous white-wine region in Spain sounds rugged, crisp and splashed by seawater each time you say it out loud: **RIAS BAIXAS**.

Fresh. Fragrant and brightly acidic, Rias Baixas albariños are dry and medium bodied. Clocking in about 12 percent alcohol, they offer a range of aromas and flavors — from floral notes, lemony citrus, crisp apple and pear to ripe stone fruits, tropical fruits, minerality, salinity, nuttiness and even bitter notes.

