



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Alba Vega Albariño

Price	£14.49
Code	RIOJ220

A new project wine between local growers in Galicia and Rioja Vega. The result is a wonderful example of Albarino, affordable, fresh, interesting and offering ripe pear, baked apple and saline zest, with a core of nervy raciness running through the textural body - whilst the perfect garden wine (when the sun comes out) this is also a cracking alternative to the likes of Sancerre or Chablis if you just want to try a high class, complex and fruit-driven crisp white

Tasting Notes:

Clean and fresh with delicate citrus notes on the nose and a palate packed with green apple, orange peel and lime flavours. Its a simple wine at first, but there is definite complexity - perfect for the BBQ or the white clothed dining table.





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Specification	
Vinification	From low yielding vines that ripen slowly on the cool Galician coast, the ripe grapes are harvested toward the end of September by hand, and then pressed at the winery, with the juice being immediately transferred to steel thermo-jacketed tanks where it is chilled for 2 days to release any solids. the juice is then fermented in tank at a cool 20 degrees for around 23 days, with constant checks on the acidity and PH to ensure the vibrancy and crispness of the wine is retained. Once fermentation is over the wine is settled on the lees in a new tank for a short time before filtering and then bottling.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	Spain
Region	Rias Baixas
Type	White Wine
Grapes	Albariño
Genres	Vegan, Vegetarian
Vintage	2022
Style	Dry
Body	Elegant, crisp and delicate
Producer	Rioja Vega
Producer Overview	Initially started as the dream of one man, Don Felipe Ugalde in 1882, this winery has seen ongoing growth and development over the years. Don's aim was simple, to be one of the countries most prestigious Bodega's.
Closure Type	Cork
Food Matches	You can't go wrong with grilled chicken breast with a piri-piri dressing.