



## HOUSE OF TOWNEND

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### Albariño 'Alba Vega', Bouza do Rei

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<b>Price</b>	£15.75
<b>Code</b>	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

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#### 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	
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	Spain
Region	Rias Baixas
Type	White Wine
Grapes	Albariño
Genres	Vegan, Vegetarian
Vintage	2024
Style	Dry
Body	Elegant, crisp and delicate
Producer	Bouza do Rei
Producer Overview	<p>Bouzo do Rei was founded by Isidor Serantes in 1982, before the Rias Baixas Denominacion de Origin was officially established in 1988. The estate has since grown from a modest property into one of the most important Albariño producers in Galicia. Situated in Ribadumia, in the heart of the Saines Valley, Bouza do Rei sits between the estuaries of Arousa and Pontevedra. This region is particularly revered, with its gently undulating hills benefiting from the cool, maritime Atlantic climate – mild temperatures, plentiful rainfall and sea breezes, and the rich granite soils ideal for the production of the Albariño grape.</p>
Closure Type	Cork
Food Matches	You can't go wrong with grilled chicken breast with a piri-piri dressing.
Press Comments	<p>Joanna Simon, The Festive White, Orange and Rosé Wine Guide 2024, "Albariño just as it should be – marine-fresh, saline and citrus-pithy around a nucleus of appetising apple and just-ripe peach. It's the fruits of a new project between Rioja Vega and growers in Rias Baixas."</p>