

# Desoutter & James

Specialists in Spanish wine



## Albamar

Xurxo Alma farms three hectares of vineyard on and near the seashore in Cambados in O Salnes (the heartland of the Rias Baixas DO). He makes some of the most authentic Albariños on the market, full of bracing acidity and Atlantic breeze, offset with lemon and saline notes. He's striving to inject a new approach as he tries to convince his father to abandon traditional, overhead, arbour vine-training, or give up the harrow and let nature run wild underneath the vines. With all that, it's amazing he finds time for other projects, but thankfully he's also branched out into neighbouring Ribeira Sacra where he makes refreshing Atlantic reds made from Mencia.

DOP Rías Baixas

Grape varieties: Albariño

Soil: Sandy granite

Harvest: Manual

**Winemaking:** Careful hand selection of grapes. Following pressing, the must is left to settle before temperature-controlled, spontaneous fermentation with native yeasts. No malolactic. Following devatting, the wine then sits on its lees for 5 months to help bring out the true character of the Albariño grape.

ABV: 13 %

Total acidity: 7 g/l

Residual sugar: 3.2 g/l

Total SO<sub>2</sub>: 78 mg/l

Bottle type: Burgundy, 75cl

Closure: Natural cork

**Tasting notes:** Very expressive on the nose with notes of citric fruit, green apple, pear, aniseed, licorice with a saline underlayer. Full and meaty in the mouth with a long finish with saline notes still present.

For prices and more information, please email [info@desoutterandjames.com](mailto:info@desoutterandjames.com)

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