

The Specifics

Wine Details

Wine Name:	Rias Altas Mirando al Oceano Albarino
Vintage:	2024
Varietal(s):	100% Albarino
Appellation:	Galicia
Country:	Spain
Alcohol:	12.0%
Production:	Stainless steel.



What Is It

Albarino is a refreshing white known for its rich stone fruit flavors of lemon zest, nectarine, and saline. It's naturally light in body and extremely high in acid. Typically, the vines are trellised above head on pergolas to ensure that the grapes, which are tiny but grow in tight clusters, receive enough air circulation to avoid moisture rot.

The Rias Altas Mirando al Oceano Albarino offers up bright citrus, particularly lemon and lime zest, with a noticeable crispness. Pair this with scallops, oysters, basically anything from the ocean.

Who Made It

Rias Altas is situated along the rugged Atlantic coast of Spain. The climate is cool, with consistent coastal breezes, and the granite soil adds a minerality to the wines that pairs well with the varietal's natural salinity. Rias Altas focuses on low-intervention viticulture, harvesting by hand and fermenting with native yeasts.

Doug's Deep Thoughts

This is Albarino from its native land - the northwest corner of the Iberian peninsula. And we're lucky to have it. In the mid-1980s, there were only fourteen wineries harvesting Albarino, exclusively for local consumption. That thankfully changed, and now we have one of the freshest, most crisp, and most mouth-watering whites in the world. Typically wines that are this bright are meant to be drunk very young, but Albarino has enough natural structure to easily last for five years. Unfortunately, it's growing increasingly difficult to find Albarino at a reasonable price point. The naturally low yield of the varietal limits production capacity and elevates the price almost by default. This makes the Rias Altas Mirando al Oceano Albarino an excellent and affordable entry point into the delicious world that is Albarino.