Wijnfiche



# Veiga da Princesa | Rias Baixas Albarino Spain (GALICIA) — 2024

#### **Domain**

## **Bodega Veiga Da Princesa**

Tucked away in Arbo, Pontevedra, in Galicia's sun-kissed southwest, just above Portugal and 60 km south of Santiago de Compostela, lies a bodega with a story to tell.

When the first vines were planted here in 2002, the vision was clear: to create an Albariño that captures the warmth of the sun and the richness of the land. By seeking extraordinary and mature grapes, the wines would shine with vibrant fruit and a softer, more approachable acidity. All wines are made exclusively from their own vineyards. In just two years, the winemakers acquired more than 200 small plots and united them into a single estate. From these 18 hectares of pure Albariño come wines that have earned the bodega a distinctive place within the prestigious D.O. Rías Baixas.

#### Vinification

The grapes are harvested manually in small 15 kg boxes and immediately transported to the winery in refrigerated transport, where they undergo manual selection, a process prior to pressing and subsequent fermentation in temperature-controlled stainless steel tanks. The fine lees are then removed at the end of fermentation for a period of approximately five months, at which point they are bottled.

## Taste

Pale yellow color that sparkles in the glass. The aroma is always crystal-clear: an intense scent of exotic stone fruit is beautifully complemented by an elegant, salty minerality, the hallmark of an authentic Albariño.

On the palate, you're immediately surprised by a fresh yet soft tension, followed by a full-bodied mouthfeel rich in flavor, with ripe stone fruit and a lively hint of citrus zest. A wine with character, length, and depth.

## **Food pairing**

Appetizer snack | Shellfish - sea mussels | Crab | Sushi

## **General information**

Type: White wine

Grape varieties: Albariño (100%)

Viticulture: Traditional Storage (years): + 3-5

Serving temperature: 6 - 8°C Taste profile: Aromatic fresh

