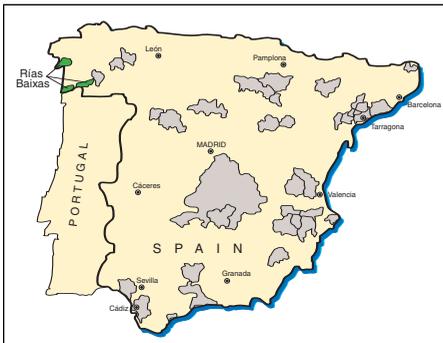


2009 VIONTA ALBARIÑO



Spain has over 60 Denominaciones de Origen. Rías Baixas is located in the cool, coastal area of northwest Spain. Other notable producers include Martín Códax, Morgadio, Pazo de Señorans, Granja Fillaboia and Lusco do Miño.

THE REGION



The Vionta Albariño (vee•OHN•ta al•bah•REE•neoh) is an outstanding example of Spain's most exciting white wine. The Vionta estate is in the heart of Galicia, a green jewel tucked into the northwest corner of Spain, bounded by the Atlantic Ocean on the north and west, Portugal on the south and the rugged mountains of the Cordillera Cantábrica on the east.

Set among the verdant greenery are a small number of low-yielding vineyards, with the most important in the *Rías Baixas* (REE-us BAJ-us) *Denominación de Origen*. The average temperature is about 60 degrees, with an annual rainfall of 59 inches a year. Soils are alluvial and sandy with a granite base. Vines are traditionally planted on pergolas with granite uprights supporting a canopy of vines, but new plantings are on wires, following the lead of high quality vineyards around the world. According to latest figures, there are about 4,400 acres of vineyards in the DO and over 90 percent are planted with Albariño. Yields are low compared to some other regions of Europe, with a maximum allowed yield of 4.9 tons per acre, but the average is in the range of 3.5 to 4 tons per acre.

THE GRAPE

Vionta is made entirely from the Albariño grape which has been grown in Galicia for centuries. Its origin is rather mysterious. Some believe that it is a cousin to Riesling from Germany's Mosel Region. This would have been brought to Galicia in the Middle Ages by monks making the pilgrimage to the Shrine of St. James in Santiago de Compostela. Others maintain that it is indigenous to the region, pointing out that just to the south in Portugal, some of that nation's finest white wines are made from the same grape, called *Alvarinho*.

Albariño loves the shallow and sandy soils

of Galicia and at its best makes a remarkably floral wine with good acidity and lingering flavors. This is a wine that fits well into the palate of international wines while keeping its roots firmly planted in the soil of Spain.

THE ESTATE

The estate of Vionta is in Vilanova de Arousa in the Salnés Valley, the northern most subzone of Rías Baixas. It is also the coolest growing region in the Rías Baixas. The estate, sometimes known as Granja la Fontana, has one of the largest Albariño vineyards in Spain – about 80 acres.

WINEMAKING

We harvested only Albariño grapes. Fermentation was done at controlled temperatures to retain all the grapes' floral and tropical aromas. The combination of yeast strains selected by our enologists brought out to perfection the

great aroma-flavor complexity of these most delicate wines. A small part of the harvest (20%) was allowed to macerate in its lees, to give the finished wine an improved structure. Due to the good, natural acidity of the grapes we decided not to carry out a malolactic fermentation. The result is a rounded, balanced wine with a characteristic Albariño acidity.

THE HARVEST

In 2009, while the rest of Spain was dry and hot, D.O. Rías Baixas was much wetter, with an even higher rainfall than in previous years. The heavy rainfall meant that by summer the vineyards had good reserves of water. High humidity and gentle, constant, drizzle during May caused an abnormal fruit set during the flowering process. From half way through August, and during September temperatures rose considerably, and the winds increased in strength, creating dry, warm conditions. These factors allowed us to plan the harvest to coincide with optimal grape maturity. Finally, light rain in the last week of September washed the berries clean, and plumped them up a little. The result of all these influences was a good crop, with the potential alcohol a little higher than in previous years, and a slight drop in acidity. Harvest started on September 27th and lasted 14 days.

TASTING NOTES

Mild lemon gold, with a pale rim. Hints of melon, grapefruit and apricot and a touch of floral notes on the nose. Crisp and refreshing, with a nice balance of acidity and minerality on the palate with a long, creamy lemony finish.



TECHNICAL NOTES

Winemaker:	Adolfo Heredia
Vintage:	2009
Origin:	Rías Baixas
Grape:	100% Albariño
Acidity:	7.20 g/L (tartaric) or 4.70 g/L (sulphuric)
Alcohol:	12.55%
First Bottling:	First week of May
SRP:	\$16



Vionta is part of the Heredad Collection of ultra-premium wines, selected to showcase the finest vineyards and leading DOs (Denominaciones de Origen) of Spain.