



VIONTA ALBARIÑO

2010



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, Morgadío, Pazo de Señorans, Granja Fillaboa 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.

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 D.O. 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 VINEYARDS

The grapes harvested for Vionta come from 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, imparting the very best characteristics to the grapes used in our wine. A portion of the grapes come from several estates, one of those is known as Granja la Fontana and it has one of the largest Albariño vineyards in Spain—about 80 acres.

WINEMAKING

Only Albariño grapes are harvested. Fermentation is carried out at controlled temperatures to preserve all the floral and tropical properties of the grapes. The combination of yeasts selected by our oenologists serves to heighten the aroma-taste complexity of these extremely delicate wines. Part of the production (60%) is macerated on its lees, a process which enhances the structure of the finished wine. The result is a rounded, balanced wine with an acidity characteristic of Albariño.

THE HARVEST

The weather patterns for this 2010 harvest were very positive for the optimal growth of the vines. There were heavy rains during winter, which meant that the plants had good water reserves come the beginning of summer.

The dry spring and higher temperatures in fall enabled us to harvest early. The grapes were brought to the winery in a very healthy condition, with high sugar concentrations, and moderate acidity. This harvest was the biggest to date.

We started to pick on September 14th, and carried on for 10 days. All grapes were picked by hand and brought to the winery in 20kg capacity boxes in order to preserve their integrity and aromatic properties.

TASTING NOTES

A fine white wine, pale yellow in color, with hints of gold and green. Star bright. On the nose we find fruit aromas, some of them tropical, with green apple, banana and melon standing out. Initially soft on the palate, with a pleasing acidity, which develops into a harmony of fruit, dominated by peach. Long in the finish, highly aromatic, lightly bittersweet, a classic characteristic of the Albariño.

TECHNICAL NOTES

Winemaking Director: Adolfo Heredia

Vintage: 2010

Origin: Rías Baixas

Grape: 100% Estate Albariño

Fermentation: Stainless Steel

Alcohol: 13%

Acidity: 6.35 g/l in tartaric, or 4.15 g/l in sulphuric.

SRP: \$15



VIONTA

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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.