

Zev Rovine Selections
zrswines.com
info@zrswines.com
347-689-4031

Veronica Stoler
Selections de la Vina
veronica@selectionsdelavina.com

Bodegas Albamar, Valdeorras Godello Ceibo (2019)

Producer	Bodegas Albamar
Distributor	Zev Rovine Selections
Category	Wine - Still - White
Grape variety	Godello
Region	Galicia, Spain
Appellation	Valdeorras
Vintage	2019

CEIBO, Godello
Producto de España, Galicia
13% vol. 75cl.
VALDEORRAS
DENOMINACIÓN DE ORIGEN
Producción y controlada para
Bodega Albamar - Compañía
Por Bodega Central, S.L.
Chaves, España S.L. 42706302
Consumo óptimo 12°C
Cuentos añejos, 1 cometas añejos



Sizes

750 mL × 12 — 1217-05-19

Distributor's notes

One of Xurxo's projects outside of Rías Baixas - with a friend's vineyard in Valdeorras. From the 2019 vintage and on it is on a new parcel from the previous vintages, and on slate soils. Grapes are grown organically and harvested by hand. Spontaneous fermentation with native yeasts and aged for 8 months with the lees in used French oak barrels. This allows the wine to breathe, but not overwhelm with the wine with flavors. Bottled unfiltered, with a mild filtration and low SO2 at bottling. Simply stunning, this wine not only ages beautifully but is elegant, complex, medium-bodied and shows delicate minerality. Less than 5,000 liters produced annually.

About the producer

If Sally sells seashells by the sea shore, Xurxo Alba of Albamar makes albariño al alba del mar (next to the sea). If it were up to me, I'd stop right here. There's really not much more to say. It's what he was born to do. It's what he knows best. He is the personification of albariño.

His cellar is in Cambados, next door to his parents' restaurant and tienda de ultramarinos, a small shop selling local artisanal foodstuffs. His family has been farming and making albariño in the O Salnés sub-region of Rías Baixas for generations but it wasn't until Xurxo finished his oenological studies that they started bottling and commercializing their own wines in 2006. They own about 2.5 hectares but source from about a total of 10 spread throughout this region dominated by smallholdings. Xurxo wishes they owned more but like theirs, neighboring vineyards have been passed along from generation to generation and working them is a way of life. It's a hobby. It's what people do on their free time. It's a lifestyle that money can't buy.

He farms and makes sure his farmers farm as naturally as possible, as much as the region permits. In the cellar, spontaneous fermentations with native yeasts are a common denominator in all of his wines. Whether he works the lees or uses oak is on a wine by wine basis, vintage by vintage.
