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Bodegas Albamar, Alma de Mar (2020)

Producer	Bodegas Albamar
Distributor	Zev Rovine Selections
Category	Wine - Still - White
Grape variety	Albariño
Region	Galicia, Spain
Appellation	Rías Baixas
Vintage	2020



Sizes

750 mL × 12 — 12-017-03-20

Distributor's notes

"Alma de Mar" is one of Xurxo's top wines, and comes from a single plot of 100% Albariño very close to the sea. The grapes are grown organically, harvest is done manually, it is pressed directly and then goes through spontaneous alcoholic fermentation with yeasts natives of the vineyard itself. Once the alcoholic fermentation ends, it goes through bâtonnage for 8 months, then it is racked to remove from the lees and after 3 or 4 months it is bottled. No fining, only a slight filtration and minimal use of SO2. Stunning minerality and length with this one. Clean, bright, and magical!

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.
