

Pedralonga Albarino 2025,

Albarino, 2025

D.O. Rias Baixas, Val do Salnes, Galicia, Spain



PRODUCER

Adega Pedralonga is a family estate in Val do Salnes, Galicia, farmed by the Alfonso family across a single plot above the Umia valley. The winery works biodynamically to the lunar cycle, without pesticides or mineral fertilisers, using native yeast and no chemical correction, and bottles unfiltered.

VINEYARDS

Drawn from 30 year old vines on granite soils in the Umia valley, the heartland of Val do Salnes Albarino.

VINIFICATION

Fermented in stainless steel with malolactic fermentation and 6 months on the lees, building texture while keeping the variety's natural freshness.

TASTING NOTES

Intense yellow. The nose offers citrus, apple and grapefruit with a milky lees note and clear minerality. The palate is unctuous and fleshy, closing on a pleasant mineral finish.

Grape Variety	100% Albarino
Vine Age	30 years
Soil	Granite
Farming	Biodynamic, unfiltered
Ageing	6 mo on lees, steel
ABV	13%
Serve	9 to 11 C

SOMMELIER'S NOTES

Score _____ / 100 Taster _____ Date _____