

# LICIA



## PRODUCER PROFILE

Estate owned by: Bodegas La Val  
Winemaker: Jose Maria Ureta Guzman  
Total acreage under vine: 145  
Estate founded: 1985  
Winery production: 140,000 Bottles  
Region: DO Rías Baixas  
Country: Spain

## Licia Albariño 2018

### WINE DESCRIPTION

Licia is a shortening of Galicia, the region in northwest Spain known for its Celtic influence and overall greenness due to the maritime climate. This estate wine is a refreshing and flavorful white that is made from 100% Albariño, sourced from the subzones of Condado de Tea and O Rosal in DO Rías Baixas. Situated along the border with Portugal, vineyards in these subzones benefit from the drier climate and warmer growing season.

The location in the southern part of Galicia provides much more sun hours than our neighbors from the north, creating a micro climate which helps very much in the ripening process. Our vineyards are normally the first ones to start the harvest every year, due to this weather that helps us to get the right ripening of the grapes.

The harvest starts in the middle of September, and the grapes are collected manually in 20-kilo crates, with strict control at the reception area. 70% of the grapes are macerated for 6 hours at a controlled temperature of 8-10 °C and then pressed. The fermentation takes place in stainless-steel tanks at controlled temperature for 2-3 weeks.

### TASTING NOTES

Straw yellow with greenish hues, the Licia Albariño has strong varietal characteristics with hints of grapefruit, candied fruit, quince jelly, notes of fresh herbs, green apples, and minerals. It is full bodied and well balanced, highlighting the aromas of citrus and green apple, with a long and persistent finish.

### FOOD PAIRING

This wine pairs deliciously with grilled fish—or any kind of seafood—Asian cuisines, rice dishes, salads and grilled vegetables.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Arantei, Taboexa, and Pexegueiro
Vineyard size:	145
Soil composition:	Pebbly and Sandy Clay-Loam
Training method:	Pergola/Arbor-trained
Elevation:	165 feet
Vines/acre:	490
Yield/acre:	3.2 tons
Exposure:	Southwestern
Year vineyard planted:	1986
Harvest time:	September
First vintage of this wine:	2003
Bottles produced of this wine:	140,000

### WINEMAKING & AGING

Varietal composition:	100% Albariño
Fermentation temperature:	63 °F
Maceration technique:	Cold Soak Maceration
Type of aging container:	Stainless steel tanks
Total SO <sub>2</sub> :	110 mg/L

### ANALYTICAL DATA

Alcohol:	13%
pH level:	3.4
Residual sugar:	2 g/L
Acidity:	6.8 g/L