

# LICIA



## PRODUCER PROFILE

Estate owned by: Bodegas La Val  
Winemaker: Jose Maria Ureta Guzman  
Total acreage under vine: 145  
Estate founded: 1985  
Winery production: 80,000 Bottles  
Region: DO Rías Baixas  
Country: Spain

## Licia Albariño 2011

### WINE DESCRIPTION

Licia is a shortening of Galicia, the autonomía in northwest Spain known for its Celtic influence and overall greenness due to the maritime climate. This refreshing, flavorful white 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.

### 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 fullbodied and wellbalanced, 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:	The Arantei, Taboexa, and Pexegueiro vineyards
Vineyard size:	145
Soil composition:	Pebbles, sand, and clay
Training method:	Pergola
Elevation:	330-660 feet
Vines/acre:	1,000
Yield/acre:	4 tons
Exposure:	Southwestern
Year vineyard planted:	1989-2001
Harvest time:	September
First vintage of this wine:	2003
Bottles produced of this wine:	80,000

### WINEMAKING & AGING

Varietal composition:	100% Albariño
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	63-64 °F
Maceration technique:	Cold Soak Maceration
Length of maceration:	.16-.25 days
Type of aging container:	Stainless steel tanks
Size of aging container:	200-400 HL

### ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.5
Residual sugar:	2 g/L
Acidity:	7.2 g/L
Dry extract:	24 g/L