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Polar
ALBARIÑO

LaOsa 'Polar' 2023

Region: Val do Salnés,
Rías Baixas

Soil: Granite, Sand

Elevation: 100m

Vinifera: 100% Albariño

Winemaker: Noelia de Paz

Vineyard 40-60 years old vines tended in the granite soils of Val do Salnés, in DO Rías Baixas DO. Trellised over granite pillars for airflow and to mitigate disease pressures related to high humidity, the vines have been tended to by one of the region's top viticulturists.

Production

Hand harvest, direct to press Albariño. Native fermentation takes place in stainless steel and then in February, after briefly resting on the fine lees, the wine is filtered. Before bottling, the 2023 vintage is then blended with 15% of the prior year's Albariño aged for one year in large oak foudre, and then bottled.

Vintage

2023 – A great vintage. A warm, humid winter opened up to a dry and perfectly hot spring with moderate rainfalls – perfect for grape production. Harvest took place early September and had an increase in production of 20% over 2022.

Wine

Light, white gold. Green and yellow apple, sea spray and nectarines. Intense granite mineral and saline textures. White flowers and elegance on the finish. Medium bodied with a natural luscious texture of yellow fruit, mouth coating waxiness, honeysuckle, lemon zest and an electric finish – not your Mama's Albariño.

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