

VOICES OF ALBARIÑO



Albariño is a unique varietal as it has the ability to adapt to dishes for all four seasons. When most people pair wine with food there is one component that people forget, and that is the acid of the wine itself. The acidity of the wine, in my personal opinion, will determine what you can and cannot pair with it. In the most ideal situation, the wine would be chosen first and it is here where you would pick both the base and ingredients built around the wine. However, this isn't really the most practical way – particularly in restaurants where oftentimes you will pick the dish first followed by the wine – but have no fear because Albariño is here!

From north to south on the coast of the Atlantic, Albariño offers many different styles. It expresses itself differently based on its microclimate, but most importantly, what soil it is grown on. Terroir is ever so present in Galicia, and it is clear when tasting Albariño from all of the five sub-zones, there are significant differences – which are absolutely incredible. Around the start of spring, we desire a light, refreshing, interesting wine. Rías Baixas Albariño contains all of these qualities and more. Now is the time to explore these delicious wines and try them next time you're in a mood for the right bottle for these sunny days and breezy nights.