

CINCO ISLAS ALBARIÑO

2024

Country

Spain

Region

Rias Baixas

Varietal

Albariño

Winemaker

Bodegas Chaves

Alcohol Content

13%

Total Sulfur

No data

Residual Sugar

2-3 g/l

Acidity

6-7 g/l

HISTORY

A third-generation family winery founded in 1955, Chaves was at the forefront of gaining recognition for the wines of Rias Baixas and of Albariño. The Cinco Islas vineyard was the first ever recorded harvest of Albariño after the DO was created and the second winery to be granted DO recognition for its wines after establishment of the DO in 1988.

After establishment of the DO, five subregions were recognized, the most important of which is the Val do Salnes, producing 66% of the DO's Albariño. The Cinco Islas is a landmark vineyard in the region and home to the famous 'elephant eye' knot in a vine.

VINIFICATION and MATURATION

Hand-harvested in September, grapes are de-stemmed, pressed and fermented in stainless steel tanks, temperature controlled at 17C. Spends 4 months sur lie before bottling.



VINEYARD



Located in the Val do Salnes, on a hilltop overlooking the Uria River and the five islands of the Atlantic. The vines are planted to granitic soils at about 330ft in elevation. Full sun and constant Atlantic breezes permits Chaves to avoid chemical treatments. Vineyards are naturally fertilized with the solids left after winemaking. Pesticides and herbicides are not used

TASTING NOTES



Clean and bright straw color with a green hue, aromas of lemon, green apple, mint leaf and petrol. A herbaceous-minty note dominates the palate along with flavors of grapefruit, mango, eucalyptus.

FOOD PAIRING



Salads, ceviche, crudo, crustacean, fish, chicken.