





MAR DE FRADES ALBARINO



TASTING NOTES

Mar de Frades 100% Albarino 2024. Grapes for this wine come from selected vineyards in the Val do Salnes, chosen for their great aromatics and freshness. Once harvested the wine undergoes delicate extraction through a gentle pressing and alcoholic fermentation using indigenous yeasts. Then Paula Fandino, Head Winemaker, chooses to batonnage the wine on its fine lees for 5 months to improve texture whilst it remains in a stainless steel tank on the lees to preserve varietal aromatics. The wine is bursting with tropical fruit flavour, fresh and intense, with notes of wild flowers and herbaceous eucalyptus and mint. The palate is smooth with

electric acidity and a typical Atlantic saline note.

Food Matches

Fresh Mussels or Clams, Traditional Galician Paprika Doused Octopus & Pancon Tomate

GROWER



Mar de Frades

Founded in 1987, Mar de Frades is an acclaimed Rías Baixas DO producer of exhilaratingly fresh white wines that capture the vitality of the Atlantic Ocean. Head Winemaker Paula Fandiño brings boundless energy and a deep passion for her home region, Val do Salnés, situated on Galicia's Northwest coas... Read More

View More Wines By Mar de Frades

GRAPE



Albariño

Albariño is high-quality, fashionable white grape variety grown in the north of Spain and Portugal (where it is known by the synonym Alvarinho). It is considered, in Spain, to be one of the oldest varieties of the north-west of the country and has been grown in Galicia since the mid-1800s. Here, it ... Read More