OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Lagar de Pintos Albariño



Lagar de Pintos is a family estate currently run by its 4th generation, winemaker Marta Castro-Pintos. The family home and winery are in a traditional Galician pazo, or manor house, in the Val do Salnés town of Ribadumia. The estate was originally a farmstead for raising sheep and cows, and in the 1950's the family planted grapevines. Marta's father, Pepe Pintos, modernized the estate in the 1980's during the local revival of the Albariño grape variety. In the 2000's, Marta converted all the vineyards to organic farming, and has been a pioneer on this front in Rías Baixas ever since.

All four generations at the Lagar de Pintos winery have shared a single philosophy regarding their work: respect and commitment to the land. According to Marta, the essence and identity of Lagar de Pinto lies in its vineyards, which are treated with respect. The whole winery team strives for excellence, committed to maintaining a healthy, organic growing environment that can be highlighted by modern production processes such as strict grape selection at harvest.

WHAT MAKES THIS WINE UNIQUE?: Marta Castro-Pintos is one of few female winemakers farming organically in Galicia just a few miles from the unspoiled beaches off the Atlantic coast.

RATING HISTORY: 2024 93VM; 2022 92WE, 91WA; 2021 90WE, 90W&S

GRAPE: 100% Albariño averaging 40 years old grown in granitic and sandy soils from the estate's seven vineyards: Palomar, Cachada, Muiño, Ponte Arnelas, Aguieiros, Pontella and Albar. Vines are trellised in the traditional Emparrado (pergola) system, which was invented by the Romans during the 2nd century to maximize air circulation, allowing for drier, more even ripening. The vineyards sit just 2-7m (5 - 25 ft) above sea level.

PAIRING SUGGESTIONS: This Albariño pairs well with grilled local variety Padrón peppers (similar to shishitos), shrimp ceviche, fish tacos, oysters, clams, and Manchego cheese.



VINIFICATION AND AGING: Each of the seven plots is vinified separately. The grapes are gently whole bunch pressed and fermented using indigenous yeasts in stainless steel tanks and old oak barrels called foudres, enhancing the wine's texture and aromatic complexity. The wine is then aged on the lees for 8 months in stainless steel tanks and used foudres with weekly batonnage. The finished wines from the different parcels are blended before bottling. Vegan wine.

LOCATION, SOIL, CLIMATE: Located in Spain's upper northwest corner, Rías Baixas is just above the border with Portugal. Rías Baixas means low rivers, a reference to the area's many rivers that lead to the ocean. The landscape is low undulating hills, and the vineyard is planted on the slopes and on the flat valley floors. This area's climatic conditions give this wine an "Atlantic" character. Of the 5 subzones in Rías Baixas, Val do Salnés is the coolest due to the proximity of the Atlantic Ocean. Yearly rainfall is above 1,700 millimeters (66 inches), or what one would expect in one of the wettest regions in Spain. The area is quite foggy with an average temperature from April-October of 63.4 F.



TASTING NOTES The wine is light golden in the glass, and offers a bold, aromatic nose full of juicy meyer lemon and citrus zest and a hint of white flowers backed up by a distinct Celtic Sea salt note. As the wine opens, the unripe peach stone fruit aromas give way to juicy green apple and herbs, making for an extremely complex Albariño profile. On the palate, the super bright green herbaceous flavors are matched only by a firm, extremely dry palate that shows off the granitic soil and even a tiny bit of tannic, mineral structure. Lemon verbena flavors blend with a cooling, fresh mineral water mouthfeel ending in a very long finish.

ALCOHOL CONTENT: 12.5%

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