



La Poda

Albariño

La Poda is a collection of single-varietal wines crafted in some of the most characteristic Denominations of Origin in Spain, presented through a contemporary lens. The wines combine freshness and modernity with identity and complexity. Fresh, distinctive wines that are ideal for sharing with friends and for enjoying alongside great gastronomy in a relaxed and effortless way.

Origin D.O. Rias Baixas.

Type and vinatge White, 2024

Grape variety 100% Albariño.

Serving temperature 10° - 12° C approx.

Wineyards Vineyards located in the Salnés subzone, where the Albariño variety expresses its full personality. This subzone lies close to the coast, next to the Arousa estuary and the Atlantic Ocean. This Atlantic influence shapes the character of the wines produced in Salnés.

Production process Fermentation in stainless steel tanks at controlled temperature, followed by a short period of aging on the lees to preserve the varietal's pure fruit expression.

Food pairings All kinds of fresh and preserved seafood, especially those harvested in the Ría. Fish dishes and rice preparations with seafood, whether dry or brothy. Also pairs well with Japanese and Peruvian cuisine (sushi, ceviche, tiraditos, etc.).

Visual

Lemon yellow with greenish reflections.

Nose

Citrus notes with hints of stone fruit.

Palate

Fresh, juicy, fluid and saline.

Alcohol
13,5%

PH
3,41

Acidity
7,10 g/l

Residual sugar
1,8 g/l



2019: 90 puntos Gilbert&Gaillard

2022: 92 Highly Recommended, DECANTER