

DENOMINACIÓN DE ORIGEN

Rías Baixas

CONSEJO REGULADOR

DO RÍAS BAIXAS
Retail Training





DO Rias Baixas – Worldly Whites

- ❑ Renowned for the Albariño grape, an indigenous variety that produces some of the world's foremost white wines.
- ❑ Located in the Galicia region of northwestern Spain – or “Green Spain.”
- ❑ DO was formally established in 1988.
- ❑ Unique climate that shares the same mineral-rich soils and cool climate as France's Loire Valley, New Zealand, Rhine region of Germany



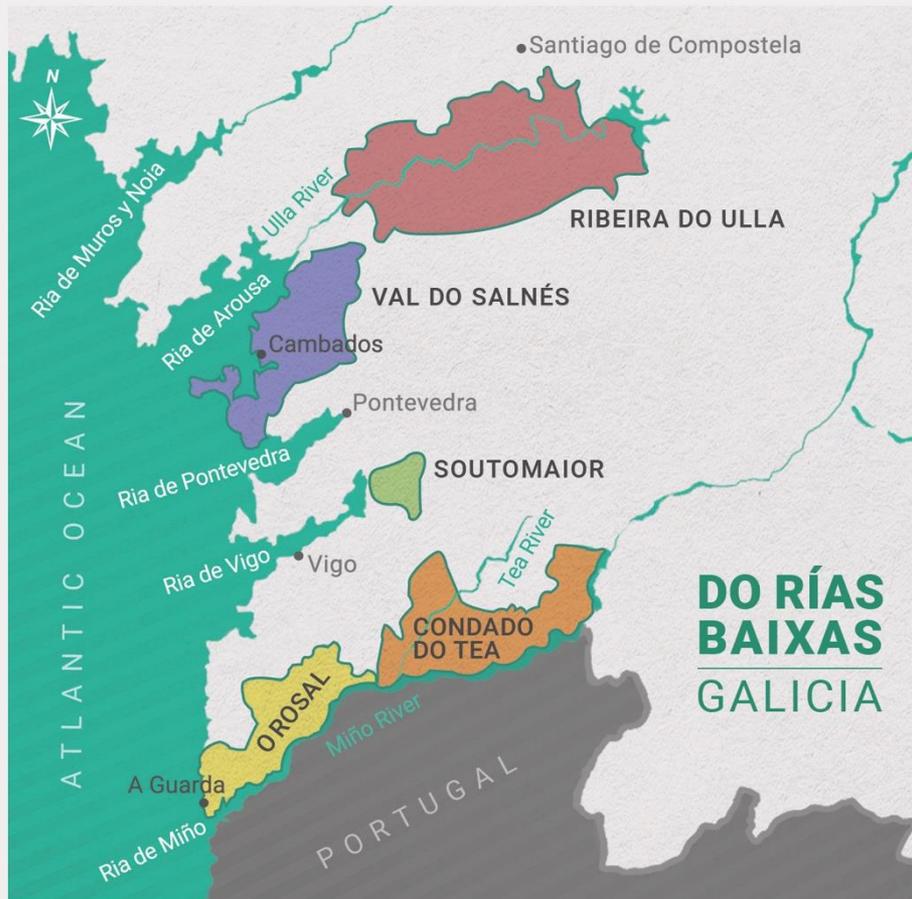
Terroir

- ❑ Rías Baixas is Galician for “Lower Rias.” The five rías are: Ría de Muros y Noia, Ría de Arousa, Ría de Pontevedra, Ría de Vigo and Ría de Miño.
- ❑ The maritime climate is heavily influenced by the Atlantic Ocean.
- ❑ Cool with high rainfall
- ❑ More than 2,200 hours of abundant sunshine during peak growing and ripening season.
- ❑ Hard granite soils with mineral-rich alluvial top soils.
- ❑ An ideal growing region for Albariño!



The Five Sub-Regions of Rías Baixas

Rías Baixas' vineyards are primarily located within the Pontevedra province in Galicia. There are 9,000 acres under vine with more than 6,500 growers and almost 20,000 individual vineyard plots situated between 330 feet to 985 feet in altitude. The cool, damp climate is defined by proximity to the Atlantic Ocean; however, there are variations within the five designated sub-zones:



RIBEIRA DO ULLA

The newest Rías Baixas sub-zone; located inland, with mostly alluvial soil.

VAL DO SALNÉS

The birthplace of Albariño located on the Atlantic coast, around Cambados. The original, oldest sub-zone with the most wineries and vineyards. Soils are granitic and rocky with alluvial top-soil. This is the coolest, wettest sub-zone with an average temperature of just 55° F.

SOUTOMAIOR

Located in the hillsides near Ría de Vigo; this is the smallest sub-zone, with light, sandy soils over granite.

CONDADO DO TEA

Named after the river Tea, a tributary of the Miño River. Located in a mountainous area along the Miño, this is the second largest sub-zone, with granite-slate soils. Situated inland, this is a warm, dry area.

O ROSAL

Based on the Miño River where it joins the Atlantic, on the border with Portugal. Planted in granite bedrock and alluvial topsoil, the vineyards are terraced along the Miño.

|| SUB-ZONES OF RÍAS BAIXAS ||

■ Ribeira do Ulla

■ Val do Salnés

■ Soutomaior

■ Condado do Tea

■ O Rosal



Permitted Wines

□ Eight types of wines are permitted

- ✓ **Rías Baixas Albariño** – must be 100% Albariño; sourced from any sub-region
- ✓ **Rías Baixas** – 100% sourced from DO Rías Baixas
- ✓ **Rías Baixas Salnés** – 100% Salnés
- ✓ **Rías Baixas Condado** – 100% Condado
- ✓ **Rías Baixas Rosal** – 100% Rosal
- ✓ **Rías Baixas Barrica** – wines aged in oak, can be red or white
- ✓ **Rías Baixas Tinto** – red wine, less than 1% of production
- ✓ **Rías Baixas Espumoso** – sparkling wine, limited production



Albariño & Other White Varieties



- ❑ Over 99% of all wine produced in Rías Baixas is white.
- ❑ Albariño represents 90% of plantings.
- ❑ Other top permitted white varieties:
 - ✓ Treixadura
 - ✓ Loureiro
 - ✓ Caiño Blanco
 - ✓ Torrontes
 - ✓ Godello



Viticultural Practices

- ❑ Planting Albariño at the proper height and exposure to ensure even, healthy ripening is essential to quality.
- ❑ Vines are traditionally widely spaced and trained on stone pergolas or “parras,” up to seven feet high.
- ❑ Yields are low ranging from three to five tons per acre.



Winemaking Trends & Techniques

- ❑ Careful harvesting and temperature controls
- ❑ Grapes are delivered quickly to avoid oxidation.
- ❑ Must is fermented under controlled temperatures in modern, stainless steel installations.
- ❑ Variety of winemaking techniques include:
 - ✓ Extended lees contact— preserves freshness
 - ✓ Wild yeast fermentations
 - ✓ Barrel fermentation and aging – not common
 - ✓ Malolactic fermentation – used to produce a rounder, softer profile *or* prevented for a crisper finish



Key Tasting Notes

- ❑ **Great acidity and minerality:** Albariño is an amazing food wine!
- ❑ **Highly aromatic:** green apple, honeysuckle, citrus, ripe melon, peach, pear and apricot
- ❑ **Rich palate:** Fruity, yet bone-dry with bright acidity, mineral overtones and moderate alcohol
- ❑ **Ready-to-drink** upon release
- ❑ **Structure and complexity** allows for aging



Fun Facts

- ❑ More than half of the winemakers in Rías Baixas are women.
- ❑ The Celts settled Galicia in the 11th Century, and strong Irish influences such as the local bagpipes and architecture remain.
- ❑ Galicia's capital, Santiago de Compostela, is the final destination of the Camino de Santiago, a pilgrimage immortalized by the scallop shell, symbol of St. James.
- ❑ Galicia is renowned for its seafood, including percebes, a barnacle collected by fearless divers on the Costa da Morta (Coast of Death).