

Vina Nora Nora



viña·nora



Albariño



RIAS BAIXAS



13% ABV



GENERAL INFORMATION

Nora is an elegant Albariño grown in the Condado do Tea area, part of the Rías Baixas DO. The grapes come from 20–30-year-old vines planted at 50–100 meters above sea level on sandy to sandy-loam soils over granitic bedrock. The Atlantic-influenced climate, tempered by proximity to the Miño River, provides high humidity and rainfall, which the winery manages with traditional vine training to optimize sun exposure and reduce disease risk. The grapes are hand-harvested at optimal ripeness, undergo a six-hour pre-fermentation maceration at low temperatures, and are then fermented at controlled temperatures in stainless steel. After fermentation, the wine is aged on fine lees for four months with regular bâtonnage, while 10% of the total volume is fermented in French oak barrels to add additional complexity.

TASTING NOTES

This presents a straw-yellow colour with greenish reflections, bright and clean. The nose is delicate and expressive, revealing fruity aromas of apple, ripe citrus, and stone fruits such as apricot, layered over floral notes of jasmine and orange blossom. On the palate, it is fresh and well-structured, with a creamy texture and elegant evolution. The finish is long, balanced, and memorable, reflecting both the character of Albariño and the unique terroir of Condado do Tea. This is a wine of finesse and complexity, ideal for enjoying young or allowing to develop further in the bottle.