



LEGENDARY ALBARIÑO BOUTIQUE

MORGADÍO

RÍAS BAIXAS

Until Morgadío bottlings in the 1980s startled the international wine scene, Albariño had been a legendary—and for most, mythical—Galician wine grape. Often considered a distant relative, perhaps even an ancestor, of Riesling, Albariño's high quality and extreme scarcity assured its perennial position as Spain's (and one of Europe's) most expensive grapes. The devalued value prompted many growers to stretch production through high yields and blending, resulting in frequent disappointment on the part of the adventurous taster.

Authentic examples of Albariño were produced in tiny, unstable lots which never made it outside the region. In 1988 the D.O. Rías Baixas was established to reinvigorate quality production and assure authenticity. Refocusing attention on a superior microclimate and fuller style, **Morgadío**, meaning 'only son' in Gallego, set the Albariño gold standard.

Three subdistricts comprise Rias Baixas, including **El Rosal** and **Val do Salnés** on Galicia's rainy Atlantic coast. Instead, Morgadío is located further inland on the north bank of the Miño River, where the subdistrict **Condado do Tea** features a benign climate under which favorable southern exposure and soils of brilliantly-reflective granite and sand maximize Albariño's concentration.

Winery equipment and winemaking technique become increasingly important the more precise and fantastical the grape being vinified, and Albariño grape is no exception. For the 1988 harvest, Morgadío finished a gravity-flow facility at the bottom of the vineyard amphitheatre. This state-of-the-art operation includes pneumatic presses and isothermic stainless steel tanks, and constant re-investment in the bodega continues to propel estate quality.



Morgadío ALBARIÑO *Rías Baixas*

Morgadío's incarnation of this fascinating grape is celebrated for its intensity and elegance. Created from free-run juice, this finely-structured, dry Albariño shows tropical fruits and kiwi that complement granitic minerality and a long finish; must is fermented 15 days at 61°F; 12.5%.

91 "Aromas of melon, lime and stream water are just right. This has a crystal clear sense of freshness to the palate along with lime, peach and melon flavors that coast on fine acidity and finish in refreshing fashion." — Michael Schachner, *Wine Enthusiast* on the 2015

91 "Mineral-accented citrus and orchard fruit aromas are complemented by suggestions of white flowers, ginger and dusty minerals. Dry, nervy and sharply focused, offering zesty Meyer lemon and green apple flavors and a refreshing jolt of bitter quinine. Finishes stony and quite long, with building spiciness and excellent clarity." — Josh Reynolds, *Vinous* on the 2014

Thank you for your time and for your interest in Connoisseur wines.