

La Ola, 2020 (white)



HISTORY:

Eladio Piñeiro founded his first winery in Rías Baixas in the 1980s and, after selling it in 2003, launched Frore de Carme, focusing on traditional Albariño wines with extended lees aging.

TECHNICAL TASTE:

Region/ Sub-Region: Spain, Salnés Valley. Rías Baixas D.O.

Alcohol: 13%.

Variety: 100% Albariño, average age of the vineyards 30 years. Granite Sandy Soils and a farming process organic and biodynamic.

Aging: 6 months aging on lees in stainless steel tank with monthly bâtonnage, followed by 1 year aging in bottle.

Tasting Notes:

Straw yellow, clean, and bright. Nose of candied citrus peel, apricots, white peaches, floral notes of honeysuckle, and minerality. Fresh citrus and crisp apple flavors, balanced acidity, and a structured, long, and lingering finish.

Wine Enthusiast: Awarded 93 Points, La Ola 2020 Aromas of pineapple, bergamot and sage leaf jump from the glass. This nicely textured wine has flavors of Valencia orange, carambola, lemon blossom and a touch of pineapple that leave an energetic imprint on the palate.

Vinous Media: Awarded 91 points, La Ola 2018 is pale, green-tinged yellow with a perfumed nose of mineral-accented orange, peach, and jasmine. The palate is dry, lively, and offers fresh citrus and orchard fruit flavors with hints of fennel and honeydew melon, leading to a long, silky finish with dusty mineral and bitter citrus pith notes.