

2010 Adegas Valtea Albariño

Rias Baixas DO, Spain



Maybe Chardonnay doesn't move you like it once did. Maybe Pinot Grigio is more mild than you want today and Sauvignon Blanc is just too aggressive to match the food you ordered. Maybe it's time to color outside the lines! There is a (Portuguese and) Spanish white variety you really should meet: its name is Albariño.

This variety, with its fresh, zippy acidity and medium-fruity style somewhere in the peachy range, is a food pairing dream. This gem is a great taste of the salty Atlantic, from the northwestern corner of Spain.

An intense, fruity nose of apricot and red apple with hints of pineapple and white flowers. It begins full-bodied and fleshy on the palate, then shows a balanced acidity that gives it an elegant freshness, ending in a persistent, lingering finish.

Recommended pairings: Roasted Cod with Miso Vinaigrette

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Fettuccine with Lobster and Sherry Cream