

Albarino

Origin

Country	Spain
Wine Region	D.O. Costers del Segre
Winery	Raimat

Technical Data

Grape Varieties	Albarino
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification

Grapes are harvested from certified organic vineyards and fermented separately by plot to preserve texture and complexity. The coldest plots are fermented at low temperature to retain citrus character, while selected batches undergo fermentation on the lees with daily stirring for added creaminess. A small percentage is fermented in barrels to introduce subtle vanilla and woody notes.

Ageing

Aged for over 10 months, predominantly in stainless-steel tanks on fine lees with regular stirring; a small percentage aged in barrels.

Description

In Brief

The Raimat estate in Lleida, Costers del Segre, is one of Spain's most celebrated organic wine estates, covering 2,245 hectares of certified organic vineyards. The Saira Albarino takes its name from the nearby village of Saira, where nesting storks are a common sight — a symbol of the estate's thriving natural ecosystem. The estate was acquired in 1914 by Manuel Raventos i Domenech, who transformed arid land into remarkable vineyards.

Tasting notes

Brilliant straw yellow with greenish highlights. Intensely aromatic nose of tropical fruit, citrus zest, stone fruit such as nectarine, and delicate white flower notes. On the palate, broad and textured with a fresh initial sensation, a fuller mid-palate and a long, refreshing, mineral finish.

Food Pairing

Excellent as an aperitif or paired with grilled seafood, shellfish, sushi, fresh goat cheese, and light spring dishes.

Notes

