

PRODUCT - DOMINGO MARTIN 2022		
TECHNICAL INFORMATION	QTY	UNIT
Grape Variety	100%	Albariño
Alcohol	12.56	%vol
Total Acidity	8.74	g/l (tartaric)
pH	3.15	
Total Sulphur	30	mg/l
ALLERGEN INFORMATION		
Contains Sulfites	Yes	
Contains Milk Products	No	
Contains Egg Products	No	
Contains Fish Products	No	
Contains Nuts	No	
Suitable for Vegetarians	Yes	
Suitable for Vegans	Yes	
NUTRITIONAL INFORMATION	QTY	UNIT
Calories (energy)	329	per 100ml kJ
Calories (energy)	79	per 100ml kcal
Fat	<0.1	per g/100ml
Saturated Fat	<0.1	per g/100ml
Carbohydrates	2.2	per g/100ml
Sugars	0.26	per g/100ml
Protein	0.2	per g/100ml
Salt	0.004	per g/100ml
HEALTH WARNINGS		
Contains sulfites		
Consume in moderation		
Only for consumption by those above legal drinking age		
U.S. Government Warning: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.		
(2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.		

DOMINGO MARTIN

Albariño



Rias Baixas
Denominación de Origen

WINE:

Significantly the only wine in our bodega that proudly carries the name of our founder Domingo Martin. Made from 100% albariño grapes from the Salnés Valley - a combination of fruit collected from our own vineyards, and fruit purchased from some of the very best local growers (many have been supplying our bodega for up to 30 years). A fresh and fruity albariño which is easy drinking whilst still retaining the typicity of our denomination.

‘SOBRE LIAS’:

Translated this means ‘on the lees’. It is an extended ageing process that we apply to every wine made at Castro Martin. Fine lees are the exhausted yeast cells left over from fermentation that help to intensify our wines by adding richness, flavour and aroma complexity. Specific proteins are released naturally during lees contact, and it is these that create a creamy, silky smooth mouthfeel, and texture to the body of the wine. The lees also enhance stability and increase the ageing potential of our wines.

REGION:

RIAS BAIXAS

Our denomination is located on the Atlantic coast, in the northwest corner of Spain, just above Portugal. Covering a total area of a little more than 4,000 hectares, Rias Baixas is divided into 5 sub-zones.

VAL DO SALNÉS

Castro Martin is located in the largest sub-zone of the Salnés Valley - the historical capital of albariño production and that still accounts for nearly two-thirds of all production of this grape variety. Owing to our proximity to the Rias (Atlantic coast river estuaries) the soils are mainly alluvial, on a bedrock of granite and some quartz. It is this combination that adds some of the fresh, mineral acidity to our wine.

CLIMATE:

Officially Atlantic Maritime, our region experiences an annual average rainfall of around 1700mm (67 inches) meaning that Galicia is an unusually green and verdant part of Spain. The influence of the Ocean (a mere 5/6km from our door), helps to moderate year round temperatures, giving mild winters, and preventing extremes of heat during the summer. It also has a cooling influence at night and can help to prevent our fruit from becoming over-ripe, thereby retaining the freshness and acidity of typical albariño.

TECHNICAL:

Our grapes are harvested entirely by hand and undergo a short, gentle pressing in our pneumatic presses. Wines are fermented in stainless steel tanks under strict temperature control, and after lees ageing are cold-stabilised and then only lightly filtered to retain maximum varietal character.

TASTING NOTE:

An intensely fruity wine that bursts on the tongue with a palate of apple, apricot, lychee and aromas of wild flowers. Backed by a lively citrus acidity this maintains the balance, and perfectly rounds off this typically fresh, Salnés albariño.