



LONGORIA 2023 ALBARIÑO

HARVEST

2023 was one of the coolest growing seasons on the Central Coast. With no major heat spikes and relatively low average temperatures, it provided a long runway to ripening. This proved to be ideal for our Albariño lots. Sourced from La Presa and Riverbench Vineyards that came in with nearly identical numbers: 22.4 Brix at 32 pH.

WINEMAKING

The grapes were whole-clustered pressed, and transferred to tanks to settle for 48 hours then racked prior to fermentation. A portion was fermented in Amphora clay pots. This adds depth and complexity, as the wine absorbs the characteristics of the clay during fermentation. Once dry, the wines were racked to stainless steel drums, where they aged for 4 months then lightly fined and filtered.

THE WINE

The wine has a rich golden straw color with a slight green edge with aromatic notes of white nectarine, key lime, and mango. The palate is a refreshing blend of ripe pineapple, lemon pith, and Granny Smith apple, all supported by a river rock minerality. The acidity is seamlessly integrated and bright.

FOOD PAIRINGS

Classic: Oysters. OYSTERS. O-Y-S-T-E-R-S.

Vegetarian: Vietnamese Spring Rolls

Unique: Fish Tacos

Composition: 100% Albariño

Production: 225 cases Cellaring potential: 2-3 years

Alc: 13.6%

Bottled: February 2024

pH: 3.20

Retail price: \$32.00

TA: 0.65g/100ml