

LINDEIROS

Albariño 2022

TERROIR AND DISTINCTION

"Lindeiros is born from the patient work on a singular vineyard and from the desire to craft an Atlantic white with depth, tension, and ageing potential. This second vintage is a new opportunity to refine that idea—always respecting the character of the year and pursuing the purest expression of place. It is a wine conceived to evolve over time, without shortcuts—only through precision, calm, and a deep commitment to who we are". (Olga Verde, Lagar de Fornelos Winemaker)

ORIGIN OF THE NAME

Albariño vines have traditionally been used in Galicia as natural dividers—"lindeiros"—between plots of land. Thus, what once served to separate, also brought together. As a tribute to that tradition, the name LINDEIROS was born.

VINEYARD

100% Albariño from Finca Troviscoso, in Cambados (3.8 ha), planted in 1987 next to Viña Deiro (14.8 ha). Granite soils and traditional pergola training. A vineyard located close to the sea, where the Atlantic breeze moderates the climate and refines the varietal expression.

THE 2022 VINTAGE

The 2022 vintage was defined by a warmer and drier climate than usual. High summer temperatures accelerated the vegetative cycle and led to an early harvest. The picking was agile, with excellent grape health and concentration. The result: a broader wine, with generous fruit and a slightly rounder acidity—without losing the signature tension of its Atlantic character.

WINEMAKING AND AGEING

Vinified in the new winery at Finca Troviscoso, fermentation took place at 15 °C in three types of vessels, where the wine then aged on fine lees for 12 months:

- 15% French oak bocoyes (400 L)
- 10% concrete egg (600 L)
- 75% stainless steel tank

Before bottling in July 2024, the components were blended and then rested for one year in bottle.

TASTING NOTES

Pale straw yellow with golden highlights. Complex and clean nose, featuring stone fruit, lemon peel, white flowers, and a mineral undertone. On the palate, it is enveloping, with a creamy texture and balanced freshness. Long, saline, and full of character. A wine with depth, energy, and ageing potential.

% 13,5% Vol. Serve between 10-12° C.  0.75 L bottles (8,940 bottles produced)

ANALYSIS: 13.5% Vol. | Total acidity: 6.34 g/L | Volatile acidity: 0.27 g/L



JULY 2025

LAGAR DE FORNELOS, S.A.

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