L-100
GAMA 100

100% Loureiro



Tasting

The nose is expressive, with good intensity and remarkable complexity. Aromas of bay leaf and orange blossom stand out, beautifully integrated with notes of citrus and stone fruit. Delicate mineral nuances add depth and distinctive character while preserving the wine's vibrant fruit expression.

On the palate, the wine displays excellent structure with a silky, enveloping texture and a pronounced glycerol-rich mouthfeel. Its lively, perfectly balanced acidity brings tension, freshness and harmony, defining a distinctly Atlantic profile. Flavourful, broad and persistent, it finishes long, elegant and mineral, leaving a refined and lasting impression.

Technical Data

BRAND: Davila L-100
VINTAGE: 2023
WINERY: Adegas Valmiñor
VARIETY: 100% Loureiro
TYPE OF WINE: White
APPELLATION: Rías Baixas
DRINKING TEMPERATURE: 10-12 °C

Bottles produced: 4.435

Processing

White wine produced from carefully selected Loureiro grapes grown in the O Rosal Valley. After approximately five hours of cold skin maceration, the must undergoes temperature-controlled fermentation at 16–17°C. The wine is then aged on its fine lees for nine months, enhancing its texture and complexity, before resting in stainless steel tanks until bottling.

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