

Davila M100 Rias Baixas
Adegas Valminor
Spain - Galicia - Rias Baixas

Yellow with golden highlights, bright and crystalline in appearance; fine and persistent tears. Aromatically complex and intense. Sweet and floral notes; elderflower, lychee, and rose accompanied by citrus and honey nuances. Aging on lees and in wood barrels contribute elegant savory, toasted, and smoky notes, light menthol, and hints of fine pastries. A blend that offers an enveloping and elegant nose. On the palate, it shows nerve and firm structure. Oily texture, tasty and fresh, balanced by well-integrated acidity. Fruit and pastry notes are clearly present on the palate, prolonging its presence. Long, elegant finish with a subtle bitterness that adds depth and character.

The name of the wine came from the oaked wines in Spanish: the translation of wood is 'madera' and the 100% of these wine has oak, that's why we choose: M100. M100 is a wine from O Rosal subregion (all the grapes are harvested in the area), the most southern subregion of Rías Baixas, so close to Portugal and where the Miño river embraces the Atlantic ocean, a valley surrounded by mountains of Galicia and Portugal. This subregion has the very best climate conditions for growing different varieties, not only Albariño. The M100 is one of the limited produced wines in Adegas Valmiñor and it is under the Davila product line, Davila is the surname of the family at Adegas Valmiñor and it means from the village in Galician that's why in Adegas Valmiñor we want to recreate these line of personal wines with limited productions.



Specifications	
Appellation	Rias Baixas
Wine Type	White
Varietals	47% Loureiro, 35% Caiño Blanco and 18% Albariño
Age of Vines	between 25 and 30 years old
Soil type	Metamorphic schists
Vinification	Hand made harvest in 15kg-18kg cases. Cold maceration of Albariño grapes. Fermentation in French oak vats (2,500 L.) and new barrels (300 L.) of Hungarian and French oak. Aging on lees in vats with batonnage. Subsequent blending with Loureiro and Caiño. Aging in stainless steel tanks until reaching optimal conditions, followed by bottle rest for commercialization.
Production	350 (9-liter cases)
Pairings	Shellfish & rich seafood: lobster, Dungeness or king crab, seared scallops, grilled shrimp. The wine's texture matches the sweetness and richness. Firm & fatty fish: halibut, turbot, monkfish, grilled salmon, roasted sea bass. Handles oil and char where a lighter Albariño would fall flat. Rice & broths: lobster risotto, seafood paella, brothy rices, bouillabaisse. The integrated oak gives structure to carry them. White meats: roast chicken, capon, pork loin, dishes in cream or butter sauces. Cheese & umami: aged Manchego, Galician San Simón, mushroom dishes; works with restrained, non-spicy Asian cooking.

Codes, Weights and Measures

UPC	7 84585 03637 0
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03539 4
Case Weight	20
Cases/Pallet	85
Layers/Pallet	17
ABV	12.50%
SRP	\$ 58.99 USD 750mL Bottle