

Davila L100 Rias Baixas
Adegas Valminor
Spain - Galicia - Rias Baixas

DAVILA L-100 has a bright straw yellow color. It is aromatic and intense on the nose, with earthy aromas of very ripe fruits and some floral notes. On the palate it is a full-bodied wine, weighty, with a good extract and viscosity, rich and fleshy with intense savory flavors intermingled with floral notes. DAVILA L-100 fills the palate leading to a long, lingering finish.

The name of the wine came from the name of the variety, as it is a 100% Loureiro, we choose the name L100.

L100 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 L100 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.

We were the pioneers in producing a single-varietal Loureiro, as it is a variety with great ageing potential thanks to its organoleptic profile, high acidity and lower sugar.

In O Rosal, Loureiro is known by several names, such as uva marqués ("the marquis grape") and cheiro, among others. This is because it was the variety the local people used to make their special wines, the ones reserved for important guests, served when the doctor, the lawyer, or other distinguished visitors came to the house. It is also known as cheiro for its aromatic intensity: it is a balsamic grape with abundant aroma, cheiro means "smell" or "scent" in Galician. The name Loureiro itself comes from the Galician word for laurel (the bay tree).

Specifications	
Appellation	Rias Baixas
Wine Type	White
Varietals	100% Loureiro
Age of Vines	between 25 and 30 years old
Soil type	Metamorphic schists
Vinification	Loureiro pre-selection and late harvesting is made in order to obtain an over ripening of the loureiro grapes in the vineyards. Sorting table in the winery before destemming. Cold maceration (10°C) during 6-8 hours. Static setting of the juice. Pressing. Alcoholic fermentation in a 2.000 litres stainless steel tank for six months. Stabilization. Filtering through a tangential filter and bottling. Resting in the bottle for sixty days prior to distribution. > Loureiro is a mid-to-late ripening variety. It is susceptible to powdery mildew and highly susceptible to botrytis. It has a low alcohol content but high acidity, which keeps it balanced. Its thick skin and elongated cluster make this variety very late to reach full maturity.
Production	350 (9-liter cases)

Pairings	Raw & briny shellfish: oysters, clams, mussels, razor clams, percebes. The high acidity slices through the brine and resets the palate between bites. Grilled & plancha-cooked fish and cephalopods: turbot, sea bass, bream, Galician-style octopus (pulpo á feira). The wine stays out of the way and lets the aromatics lift the dish, where an oaked white would overpower it. Raw fish & light Asian: sushi, sashimi, ceviche, herb-driven Thai and Vietnamese dishes. Loureiro's balsamic, aromatic character echoes cilantro, lime, and lemongrass beautifully. Herb-forward seafood: light fish stews, seafood rice, anything with bay leaf or fresh herbs—a natural fit, given that the name Loureiro comes from the Galician word for laurel. Fresh cheeses & Galician classics: fresh goat cheese, young Tetilla, and Galician empanada.
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Codes, Weights and Measures	
UPC	7 84585 03638 7
Units/Case	6

Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03540 0
Case Weight	20
Cases/Pallet	85
Layers/Pallet	17
ABV	12.00%
SRP	\$ 58.99 USD 750mL Bottle