

Atlantic Way, Albarino, La B scula

Rioja, Spain



Product code	LB26ZZWC
Grapes	Albari�o
Country	SPAIN
ABV%	13
Case Size	6
Closure Style	Screw Cap
Producer	La Bascula
Vintage	2023



Vegan



Vegetarian

La B scula

Producer

B scula in Spanish means either a weighbridge for lorries or an old fashioned weight scales. Bruce Jack, founder of Flagstone, and today, owner of his new highly successful SA range, Bruce Jack Wines and hispanophile Ed Adams MW decided on a label design they went for the latter rather than the former to represent balance in their carefully crafted wines from all over Spain. Good wines are all about balance in the vineyard, the balance between various components in the wine and in the case of B scula the balance between Old and New World.

Tasting Notes

Atlantic Way takes its name from the maritime pilgrim trail to Santiago de Compostela that runs just past the cellar front door. Delicious lime and mineral character. Crisp, fresh with a lime, mineral and slightly saline quality but with good mouthfeel. Excellent, clean finish.

Viticulture

Produced from 80 hectares of vineyards in the Saln s Valley, a sub-area of the Rias Baixas, only 4 kilometres from the Atlantic Ocean. The climate is heavily influenced by the nearby sea with well distributed rain, mild temperatures all year round and minimal temperature oscillations. The summers tend to be warm and bright helping with the ripening of the predominant Albari o grape. The vines are trained on pergolas, helping to maximise the light interception. The soils are shallow and composed of granite sands.

Winemaking

A percentage aged in French and American oak Pergola trained and picked into small boxes before fermentation in stainless steel. Extended contact with the fine lees in tank for



up to 5 months before bottling. None of the wine goes through malolactic fermentation - our producer believes this detracts from the essence of Albariño

Awards

2022 is the new vintage. The 2021 was included in the Wines From Spain top 100 presided over by Tim Atkin MW