

Muti Albariño



Muti Albarino was conceived as a tribute to Patrick Mata’s mother Christiane, with whom he spoke German at home – “Muti” means “Mom” in German. Made by Rodrigo Mendez and Patrick’s lifelong friend and co-founder of Olé, Alberto Orte, Muti is a classic expression of Salnes Albarino. Muti is sourced from three different sites. The first vineyard was planted in 1912, with granite soil, located in the town of Palina, just 30 meters (100 feet) from the Atlantic Ocean. The other vineyards were planted in 1972, located in the towns of Meaño and Dena. All in all, this classic Albarino showcases the classic terroir of Rías Baixas, with intensely maritime character, framed by salinity, flinty minerality and mouthwatering acidity.

WHAT MAKES THIS WINE UNIQUE?: As indicated by the name, Muti (mother) is a wine made in honor of all mothers. With Muti, Alberto wants to showcase the classic hallmarks of Albariño. The dry, mineral and citrus characters of this wine are a superb match for oysters and fresh seafood.

RATING HISTORY: 2018 93+WA; 2017 93+WA; 2016 92WA; 2014 93WA

GRAPE: 100% Albarino. Made from three different vineyards planted from 1912 to 1972. Tended in granite soil.

PAIRING SUGGESTIONS: Muti Albarino shows fresh, stone fruit aromas and almost searing, clean acidity and a strong mineral character that together are a perfect match for shellfish, seafood and lighter salads.

VINIFICATION AND AGING: The wine is macerated on the skins for 24 hours. 67% of the wine is aged for 12 months in 1000-liter foudres and 33% remains in stainless steel tank.

PRODUCTION: 326 cases (6 pack)

LOCATION, SOIL, CLIMATE: The vineyards are located within the Rías Baixas DO region (Zone 1), in the Val do Salnes subzone. Located in Spain's upper northwest corner, Rías Baixas is just above the border with Portugal. Rías Baixas means low estuaries, a reference to the area's many rivers that lead to the ocean. The grapes used to make Muti Albariño are grown in three different vineyards. The first parcel has vines planted in 1912 on granite soil and is located in the town of Paliña. The second parcel has 40-year-old vines on dark soil, located in the town of Dena. The third parcel has vines planted in 1972 on granite soil, located in the area of Meaño. Of the three vineyards farmed to make Muti Albariño, we find predominantly two soil types, 75% granite and 25% dark soil. The landscape is low undulating hills and the vineyards are planted on the slopes and on the flat valley floors. This area's climatic conditions give this wine an “Atlantic” character. Of the 5 subzones in Rías Baixas, Val do Salnes is the coolest due to the proximity of the Atlantic Ocean. Yearly rainfall is above 1,700 millimeters (66 inches), or what one would expect in one of the wettest regions in Spain. The area is quite foggy with an average temperature from April-October of 63.4F.

TASTING NOTES A complex, highly perfumed bouquet evokes orange zest, white flowers, candied ginger and dusty minerals, with a suggestion of fresh fig in the background. Stains the palate with fresh citrus and orchard fruit flavors that turn deeper and spicier with aeration. Closes stony and very long, with lingering florality and no rough edges. This intensely vibrant wine was aged in oak foudres.

ALCOHOL CONTENT: 12.5%

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