



BODEGAS CASA
MONTE PÍO

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Raxeira 2024

Spain, Rías Baixas

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PRODUCER INFO

This small estate in the renowned Salnés valley was established in 1979, predating the creation of the now-famous Rías Baixas denominación by nearly a decade.

Today Pablo Martinez builds on the dedication of successive generations of his family to translate the fruits of old vines into exquisite, evocative, traditional wines based on Albariño and Mencía.

The valley's name derives from the salt flats that once covered the area, mined in Medieval times for salt to preserve fish. We still associate the area with salt but now for the saline character of Galicia's most celebrated wines.

VITICULTURE

25-year-old vines planted on sandy and granitic soils at 15m asl. Selection of the vineyards closest to the sea. Density: 1,500 vines/ha.

WINEMAKING

Hand harvested. Destemmed and softly pressed. Spontaneous fermentation - 80% in stainless tanks and 20% in earthenware jar. Aged on lees for 5 months. Filtered.

TASTING NOTES

Bright yellow straw in colour. This Albariño has aromas of white peach, lemon zest, jasmine and sea spray. Very crisp with a vibrant acidity and lovely saltiness and minerality.

FOOD PAIRING

Perfect with raw shellfish, grilled octopus, Galician-style empanadas, or citrusy salads.



APPELLATION	DO Rías Baixas - Val do Salnés
GRAPE VARIETIES	100% Albariño
WINEMAKER	Pablo Martinez
VITICULTURE	Sustainable
VEGETARIAN/VEGAN	Vegan
CLOSURE	Cork
ABV	12.5%
RESIDUAL SUGAR	0.8 g/L
ACIDITY	6.1 g/L
pH	3.43
SULPHITES	20 mg/L



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