Albariño

El Camarón

Fresh citrus, nectarine and a salty tang, with a little spice and plenty of zip. A natural with shellfish.

Country	Spain
Region	Rías Baixas, Val do Salnés
Grapes	Albariño 100%
Vintage	2025
Alcohol	12.5% ABV
Bottle size	750 ml
Style	White, crisp and mineral
Suitability	Vegan and vegetarian



Tasting note

Bright lemon and lime meet ripe nectarine, a touch of nutmeg and a tangy, saline edge. The palate is light, dry and refreshing, with a stony character and enough texture to give it depth. A crisp citrus finish makes this a particularly appetising white alongside seafood.

The producer

El Camarón is made with a winery in Val do Salnés, the coastal heartland of Rías Baixas. Nearby vineyards grow on free-draining granite, many facing the Ría de Arousa. Traditional pergolas lift the grapes above the damp ground. The name means “shrimp”, a fitting clue to its favourite food pairing.

Winemaking

After gentle pressing and brief skin contact, the must moves by gravity into stainless steel tanks. Indigenous yeasts carry out a four-week fermentation, followed by two weeks on the lees with regular stirring for texture. The wine is bottled unfined and lightly filtered, with no oak ageing.

Food pairing

Prawns, crab, oysters, grilled fish or fresh cheeses. Serve chilled with a generous seafood platter.