

# SOVERRIBAS- ALBERTO NANCLARES

Galicia



**APPELLATION:** Rias Baixas

**BLEND:** Albariño (100%)

**WINEMAKER:** Alberto Nanclares

**VINEYARD:** \_\_\_\_\_

Alberto currently owns five hectares of vines in Salnes, all trained in the traditional Pergola style. He focuses on quality over quantity by choosing to keep yields low. This is one of his single vineyard wines, grapes are sourced from the south westerly exposed Manzaniña parcel in Meaño. Soils are decomposed granite with some clay, vines average 35 years old. Climate is Atlantic.

**VITICULTURE:** \_\_\_\_\_

Vineyards are fully organic and he uses some biodynamic methods. Alberto uses seaweed from the nearby ocean for compost and does not plow to not disturb the surrounding flora and fauna.

**WINEMAKING:** \_\_\_\_\_

The grapes are hand picked and gently whole bunch pressed. Fermentation with natural yeasts takes place in 2000l old oak casks. The wine rests on lees for ten months with weekly battonage until December. It is then cold stabilized and bottled with modest levels of SO<sub>2</sub> and without clarification or filtration.

**WEBSITE:** <http://www.bodegasnanclares.es/>

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:** \_\_\_\_\_

A distinctive, concentrated Albariño which combines ripe fruit and bright acidity. Gentle mineral notes on the nose open up to reveal a sappy, deep and saline wine.