

# A GRAÑA- Nanclares y Prieto Viticultores

Galicia



**APPELLATION:** Rías Baixas

**BLEND:** Albariño (100%)

**WINEMAKER:** Alberto Nanclares

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

Alberto and Silvia currently tend 2.5 hectares of vines, all trained in the traditional Pergola style and divided into 12 small parcels in the parroquias of Castrelo (South Cambados), Vilariño (North Cambados) and Padrenda (North Meaño). He focuses on "quality over quantity" by choosing to keep yields down to 4,000 to 7,000 Kg. This wine comes from a north-west facing parcel in the region of Adina. The vines that are up to 35 years old, planted mainly on granitic, sandy soils. The climate is Atlantic.

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

Vineyards are fully organic, using some biodynamic methods. Alberto uses seaweed from the nearby ocean for compost and does not plow in order to keep the surrounding flora and fauna in their natural habitat.

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

Clusters are selected by hand in the vineyards, before being transported to the winery in 15kg crates. Grapes were not destemmed before going into a pneumatic press for a low pressure pressing. The wine is fermented with wild yeasts in a mix of barrels (75%) and stainless steel (25%). It is then aged on lees for 9 months, with 3 months of battonage. Bottled unfiltered with low levels of SO2.



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

'A Grana' is acid-driven and lemon noted, with stony minerality and a bright finish. Delicious with salty seafood and salads.

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

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