

A GRAÑA- ALBERTO NANCLARES

Galicia



APPELLATION: Rias Baixas

BLEND: Albariño (100%)

WINEMAKER: Alberto Nanclares

VINEYARD: _____

Alberto currently tends 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 selected north-west facing parcels with vines that are over thirty years old, planted mainly on granitic, sandy soils. 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 in order to keep the surrounding flora and fauna in their natural habitat.

WINEMAKING: _____

Clusters are selected by hand in the vineyards. Quickly transported to the winery in 15kg crates. Grapes were not detemmed before going into a pneumatic press for a low pressure pressing. Fermented with wild yeasts, then aged on lees for 11 months in 800 litre chestnut barrel, and 200 litres in Inox. Unfined and bottled with low levels of SO2.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

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