

# DANDELIÓN- ALBERTO NANCLARES

Galicia



**APPELLATION:** Rías Baixas

**BLEND:** Albariño

**WINEMAKER:** Alberto Nanclares

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

Alberto currently tends 2.5 hectares of vines, all trained in the traditional Pergola style and divided into 13 small parcels. For this wine he sources grapes from the following plots: Cor, Vencemar, Rio da Vila, Castiñeiro, Rebodelos, Chapa, Castriño, Cortiñas, Bouzas, Coruxo, Barreiro and Rabadelo. Vines range between 25 and 45 years old. He keeps yields down to 4,000 to 7,000 Kg. Soils are granitic and sandy. The climate is Atlantic and the vineyard plots are between 20 and 100 metres above sea level.

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

Vineyards are practicing 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 and quickly transported to the winery in 15 kg crates. The grapes were not destemmed before going into a pneumatic press for low-pressure. They apply bâtonnage for 3 months and then further lees contact for 7 months. Fermentation is with wild yeasts. It is bottled with modest levels of SO2 and without clarification or filtration.



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

This is not a wine for those afraid of a little acidity. It's racy and zesty, with pure citrus fruit and pronounced minerality. On the palate the wine is fleshed out by a slight yeasty edge, giving it lovely balance.

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

This wine is suitable for vegans and vegetarians.