

DANDELIÓN- ALBERTO NANCLARES

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 13 small parcels. For this wine they source 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. Yields are kept 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 organic and they use some biodynamic methods. Alberto and Silvia use seaweed from the nearby ocean for compost and do 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. Fermentation is with wild yeasts in stainless steel. They apply bâtonnage for 1 month and then further lees contact for 5 months. 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.