

# DANDELIÓN- ALBERTO NANCLARES

Galicia



**APPELLATION:** Rías 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. For this wine he sources grapes from the following plots: Tomada de Juana, Senra, Gandarela, Freixido, Albarellos and Praeira, where vines are 30-40 years old. He keeps yields down to 4,000 to 7,000 Kg. Soils are granitic and sandy. 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 and quickly transported to the winery in 15 kg crates. The grapes were not destemmed before going into a pneumatic press for low-pressure pressing, followed by static settling for 36 hours. This wine is fermented with wild yeasts by parcel. Bottled with modest levels of SO2 and without clarification or filtration.

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

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



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

This is not a wine for those afraid of a little acidity. It's pure, 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.