

LA TINAJA DE ARANZAZU - ALBERTO NANCLARES

Galicia



APELLATION: Rias Baixas

BLEND: Albariño (100%)

WINEMAKER: Alberto Nanclares

VINEYARD: _____

Fruit for this wine comes from a small parcel with a westerly exposure in the *parroquia* of Castrelo (South Cambados). The vineyard is called Paraje Mina, and vines are more than 30 years old, trained in the traditional Pergola style. Soils are granitic and sandy, and the climate is Atlantic.

VITICULTURE: _____

Vineyards are organic. 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. Whole bunches are loaded into a pneumatic press, which is done at low pressures. The wine is fermented in amphora over 9 months, using wild yeasts. Only a little sulfur is added. Ageing is in amphora on the lees for 6 months, with weekly battonage for 3 months. Bottled without clarification but lightly filtered.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

An acid-driven, beautifully rounded Albariño with added complexity from lees ageing.