

EULOGIO POMARES - CASTIÑEIRO ALBARIÑO

Galicia



APPELLATION: Rías Baixas

BLEND: Albariño

WINEMAKER: Eulogio Pomares

VINEYARD: _____

Grapes are sourced from the Castiñeiro plot, a small 0.3 hectare vineyard within the tiny hamlet of Aldea do Monte in Rías Baixas. The vineyard is south facing, with 45 year-old vines planted in a mix of mineral-rich granite and decomposed sandy soils. The vines are simply trellised.

VITICULTURE: _____

Viticulture is uncertified organic.

WINEMAKING: _____

The grapes are hand harvested and selected in the vineyard. After crushing, the must ferments spontaneously in three uncoated white clay amphorae and is racked after fermentation. The wine then spends six months on its fine lees without batónnage, and goes through partial spontaneous malolactic fermentation. It is unfinned and receives a gentle press filtration. The amphorae are porous, and allow some oxidation to occur. The wine was kept in bottle for 18 months before release.



WEBSITE: <http://www.eulogiopomares.com/en>

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

A wine with remarkable concentration and depth, this is richer and more textural than classic Albariño, kept balanced by lip-smacking acidity. This will reward cellaring.