

CRISOPA - 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 in the *parroquias* of Castrelo (South Cambados), Vilariño (North Cambados) and Padrenda (North Meaño). He focuses on "quality over quantity" by choosing to keep yields down to 4,000 to 7,000 Kg. This wine comes from two plots- the Casal and Cambados plots, respectively. Climate is Atlantic. Vines are between 40 and 50 years old, and altitude is 40 metres above sea level.

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. Grapes are picked by hand.

WINEMAKING: _____

The grapes are foot trodden in open plastic vats, including 100% whole clusters. Skin fermented in steel vat for 15 days, before going into a vertical press and being racked back into the same vat. It ages on the lees for 11 months in a 12 year old 2,200 litre French oak barrel, with battonage. It is bottled unclarified, then has bottle age for 9 months.



TASTING NOTES: _____

An intriguing skin contact Albariño, showing waxy lemon rind, salinity and yeasty complexity on the nose.

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

This wine is suitable for vegans and vegetarians.