

FOGAR DO CASTRIÑO - ALBERTO NANCLARES

Galicia



APPELLATION: Rías Baixas

BLEND: Albariño

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: Inxertal and Granxa in the village of Ribadumia. Climate is Atlantic. Vines are between 85 and 100years old and trained in traditional pergola style. Altitude is 45 metres above sea level and soils are decomposed granite and sandy.

VITICULTURE: _____

Vineyards are sustainable with some biodynamic practices applied.

WINEMAKING: _____

The grapes are hand harvested and destemmed before fermenting in a new Torner 500-litre chestnut barrel without settling. It receives bâtonnage for a month and rests on lees for 24 months in barrel and spends 24 months in bottle before release.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A round, densely flavoured Albariño, it has a creamy mouthfeel and crystalline lemon and nectarine notes that build to a very long finish.