

LABORES- ALBERTO NANCLARES

Galicia



APPELLATION: Rías Baixas

BLEND: Caiño

WINEMAKER: Alberto Nanclares

VINEYARD: _____

Grapes come from the Perdecanaí plot in the village of Barro. Vines range from 15 to 90 years old and are trained in the traditional pergola style. The soils are primarily decomposed granite and sandy. Altitude is around 50 metres above sea level.

VITICULTURE: _____

Vineyards are all sustainable.

WINEMAKING: _____

Clusters are selected by hand in the vineyards and quickly transported to the winery in 15kg crates. Grapes are foot-trodden whole cluster and left in contact with the stems. Fermentation occurs in old oak barrels and is racked into barrel where it stays for 11 months before bottling. It is bottled unfiltered and unfiltered and ages for 21 months before release.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Incredibly fresh and detailed with very bright acidity and crunch blackberry fruit character and a herbaceous finish.