

# EULOGIO POMARES - PEDRANEIRA ALBARIÑO

Galicia



**APPELLATION:** Rías Baixas

**BLEND:** Albariño

**WINEMAKER:** Eulogio Pomares

**VINEYARD:** \_\_\_\_\_

Grapes for the Pedraneira come from a tiny plot in the Francon vineyard, in the Vao cove of Cambados. It's the most coastal plot in the whole vineyard and the roots of the 40-year-old vines have direct contact with the sea. Soils are predominantly sandy with a little clay interspersed.

**VITICULTURE:** \_\_\_\_\_

Viticulture is sustainable- no herbicides or pesticides are used.

**WINEMAKING:** \_\_\_\_\_

The grapes are hand harvested and selected in the vineyard before destemming and a long, gentle crush. Fermentation is with native yeasts in an old 2,500 litre French oak foudre. The wine then spends six months on its fine lees without batonnage, and goes through spontaneous malolactic fermentation. It is unfiltered and receives a gentle press filtration. The wine was kept in bottle for 3 months before release. Just 3,300 bottles are made.

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

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Long, taut, salty and brimming with white peach, nectarine and juicy fresh citrus, there's ample texture as well as refreshing acidity.