



ORIGIN

Val do Salnes, Rías Baixas, Galicia.

VARIETIES

67% Mencía, 23% Caiño and 10% Espadeiro.

VINEYARD

From vines in 8 different parcels around the Val do Salnes, between 5 and 95 years-old and trained in both the pergola and espaldera methods on rich sandy-loam over granitic bedrock,

VINIFICATION METHOD

The grapes were harvested by hand, sorted, and crushed by foot to ferment together with the skins and stems for 21 days, then deposited in used French oak barrels (69%) and stainless steel tanks (31%). The wine rested on its gross lees for 11 months, with batonnage for the first month. Bottled without fining or filtering and rested in bottle for 9 months before release.



NANCLARES Y PRIETO VITICULTORES

A SENDA VERMELLA

PRODUCER PROFILE

Alberto Nanclares and Silvia Prieto make transparent, Atlantic-influenced wines, mainly with Albariño from old vines around the village of Cambados. Employing organic farming practices and a restrained hand in the cellar, the pair have managed something very rare: the refinement of Albariño into angular, age-worthy wines that express the fascinating terroirs of Cambados and **Rías Baixas**. Alberto and Silvia currently own 5 hectares of Albariño in the Val do Salnés, 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). The essence of their approach is reverence for the vineyard, from organic farming to fermentation by native yeasts. To express the edginess of the naturally high in acidity Albariño grape, he eschews adding potassium, which is what many in Rías Baixas use to de-acidify and soften their wines. Malolactic fermentation rarely occurs, and the wines spend a good amount of time (often a year or more) on their lees before being bottled without clarification or filtration.