



ORIGIN

Val do Salnes, Rías Baixas, Galicia.

VARIETIES

100% Albariño.

VINEYARD

From 10 organically farmed plots, mainly in the area of Cambados, but also in Ribadumia and Portas. The vines range in age from 15 to 95 years and area all planted on decomposed granite sands.

VINIFICATION METHOD

The hand-harvested grapes were gently pressed in a pneumatic press without destemming into stainless steel tanks (73%) and used French oak barrels (27%). The wine rested on its lees for 9 months in those vessels with weekly batonnage for the first 3 months. Bottled without stabilization or clarification, and with only a gentle filtration and small addition of SO₂.

NANCLARES Y PRIETO VITICULTORES

ALBARIÑO DE ALBERTO NANCLARES

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 terruños 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.

