

ORIGIN

Val do Salnes, Rías Baixas, Galicia.

VARIETIES

100% Albariño.

VINEYARD

From a single parcel of centenarian vines called Inxertal in the town of Sisán, Ribadumia. The vines are trained in the pergola method, tied in the ancient method with willow branches. The soils are granitic, covered with rich sandy loam rife with organic materials.

VINIFICATION METHOD

The grapes were harvested by hand, sorted, and gently pressed without destemming in whole-bunches using a pneumatic press. The juice fermented with its native yeasts in a single barrel of used French oak then rested on its lees in the same barrel for 11 months, with weekly batonnage for the first month. Bottled without fining or filtering, and rested in bottle for 9 months before release.



NANCLARES Y PRIETO VITICULTORES

COCCINELLA

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.