



ORIGIN

O Saviñao, Laderas del Miño, Ribeira Sacra, Galicia.

VARIETIES

60% Mencía, 30% Garnacha Tintorera, 10% white grapes.

VINEYARD

From the finca A Raña of centenarian vines on granitic soils that slope downwards towards the Miño river.

VINIFICATION METHOD

The hand-harvested grapes were trod by foot then fermented with 100% stem inclusion in old barrels of used French Oak. Raised and aged for 9 months in the same vessels, then bottled without fining or filtering.



NANCLARES Y PRIETO VITICULTORES

MIÑATO DE RAÑA

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.