



ORIGIN

Val do Salnes, Rías Baixas, Galicia.

VARIETIES

100% Albariño.

VINEYARD

From 16 parcels close to the Atlantic Ocean in the Sanxenxo area. The vines range in age from 25 to 45 years and are planted in the pergola method on clay and decomposed granitic soils.

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 stainless steel tank, then rested on the lees for 7 months in the same vessel, with weekly batonnage for the first 3 months.



NANCLARES Y PRIETO VITICULTORES

TEMPUS VIVENDI

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.