

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower *Martín Crusat & Patricia Elola*

Appellation *Rías Baixas*

Subzone *O Rosal*

Climate *Atlantic*

Varieties *Albariño, Caiño Branco,
Loureiro*

Soil *Clay, schist, river stones*

Elevation *60 meters*

Vine Age *24-39 years*

Pruning *Espaldera*

Farming *Practicing organic/biodynamic*

Production *583 cases*

Adega do Vimbio

Vimbio 2017



Martín Crusat, a biologist by trade, is living out his father’s dream of having a small winery. His father purchased a summer home in 1985 and promptly planted a hectare of Albariño there. It wasn’t until 2012 that Martín and his wife Patricia had their first harvest, and they just recently finished construction on their bodega, which is centrally located between their three vineyard sites. They named their project “**Vimbio**” which is Gallego for a type of local willow tree that was often used to tie the vines to their trellises. They take utmost care for the environment; they treat their farm as an entire ecosystem and encourage plant and animal life to thrive amongst their vines, keeping their 2.5 hectares under green cover year-round. Wild blackberry bushes dot the vineyards, and wildflowers proliferate in spring. Algae from the nearby Atlantic is used as a fertilizer, and many biodynamic practices are incorporated. In the cellar they intervene as little as possible, using natural yeasts and aiming to reduce sulfur levels in their wines.

Their estate is in the small town of Goian within **O Rosal**, the southernmost sub-zone of the **Rías Baixas D.O.**, a mere 4 km north of the Portuguese border. In addition to Albariño, they have small amounts of Loureiro and Caiño Branco (a grape variety that Vimbio has helped resurrect) planted here in clay soils that are dotted with rolling stones and schist. O Rosal has more clay than the neighboring sub regions of Rias Baixas, due to its location in the Miño River valley.

Their namesake cuvée comes from three parcels on clay soils, primarily **Albariño** with the rare and nearly extinct **Caiño Branco** added for acidity, and a bit **Loureiro** for fruit and spice. Grapes were hand-harvested and whole-cluster pressed immediately before undergoing fermentation and lees-aging in stainless steel tanks, stirred regularly only for the first three months. The finished wine was bottled without fining, and with a light filtration and minimal added SO₂.