

## ORIGIN

Goian, Rías Baixas, Galicia.

## VARIETIES

Albariño, Caiño Blanco, and Loureiro.

## VINEYARD

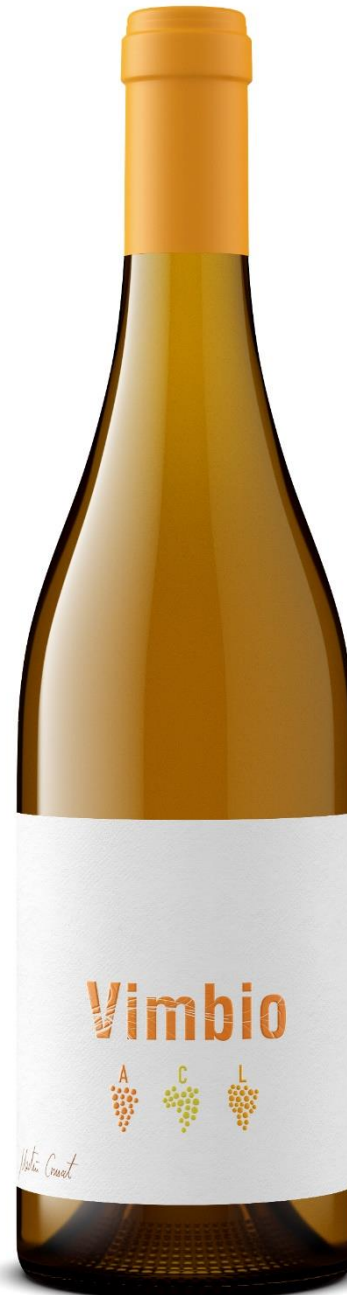
From 30–35-year-old vines in the area of Rosal in southern Rías Baixas planted on shale and clay soils.

## VINIFICATION METHOD

The grapes were destemmed and gently pressed, then fermented at a controlled temperature with native yeasts for about 30 days in stainless steel. The wine rested on its lees for about a year, with regular batonnage for 4 months.

## PROPERTIES

Alcohol: 12.1%  
Total Sulfur: 85mg/l  
Residual Sugar: 0.9g/l  
pH: 3.24  
Bottles Made: 2000



## PRODUCER PROFILE

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.

## VINTAGE REPORT

2020 was a very difficult vintage in Rías Baixas: a mild winter led to a wet spring, followed by a scorching hot summer. Finally, it rained in August: Martín and Patricia ended up losing about 60% of their fruit.