



ADEGA DO VIMBIO

O ACORDO 2021

ORIGIN

Goian, Rías Baixas, Galicia.

VARIETIES

Albariño, Sousón and Caiño Tinto.

VINEYARD

The Albariño is from 30–35-year-old vines in the Veque vineyard, in O Rosal in southern Rías Baixas planted on schist and clay soils. The Sousón and Caiño come purchased from a neighbor, whose vines are on similar soils.

VINIFICATION METHOD

The grapes were pressed whole-cluster, with the Albariño, Sousón and Caiño together. The juice fermented together in stainless steel tanks and was bottled 15 days after fermentation finished without fining, filtering, or any additives.

PROPERTIES

Alcohol: 11.8%.

Total Sulfur: <10mg/l.

pH: 3.2.

Bottles Made: 509.

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

2022 was a warm year with lots of struggles with fungal disease: the winter was mild and rainy, followed by a hot spring and summer.