

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Growers** Castro Family

**Appellation** Rías Baixas

**Subzone/Locality** Val do Salnés

**Climate** Atlantic

**Varieties** Albariño

**Soil** Granite, Sand

**Elevation** Sea level

**Vine Age** 35 years average

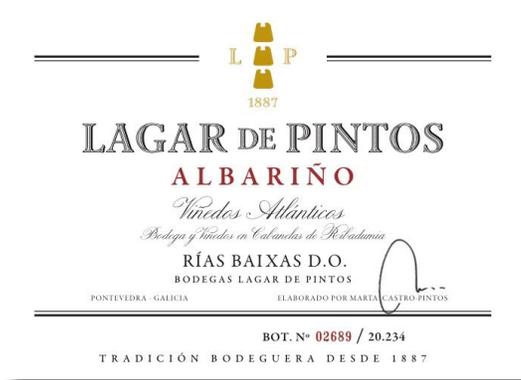
**Pruning** Pergola

**Farming** Organic

**Production** 1686 cases

**Lagar de Pintos**

Albariño 2016



**Lagar de Pintos** is 4th generation family estate, currently run by Marta Castro, who oversees all winemaking duties. Situated just outside the town of Ribadumia, the family home and bodega are located in a *pazo*, or traditional Galician manor house. The estate and cellar date back to the 1870's, but it wasn't until the 1950's that Albariño was planted by Marta's grandfather. After seeing her two children running amongst the vines, Marta was struck by the need to convert all of her vineyards to organic farming, and has been a pioneer on this front in **Rías Baixas**, which is known for more industrial farming and liberal use of chemicals.

Located right along the Atlantic coastline, the **Val do Salnés** is the coolest and dampest of the five Rías Baixas subregions. Vines are planted up in the estuaries (or *Baixas*) above the many rivers leading to the ocean. Val do Salnés is often thought of as the birthplace of the Albariño grape and is renowned for wines with acidity and precision. Soil here is sand with granite, and vines are almost always tied up to trellises to allow breezes to pass through in an effort to keep mildew at bay.

Their flagship **Albariño** bottling is a classic representation of Val do Salnés. This bottling comes from their 7 estate vineyards: Palomar, Gatiñeira, Requeixo, Cachadiña, La Escusa, Albar and Puente Arnelas. Each plot is harvested separately by hand in 20kg boxes. Grapes are soft pressed and, following a light debourbage, the must ferments spontaneously in steel tanks. After the alcohol content has fermented, the wine is left on the lees with weekly batonnage over a period of 6 months. Old vines, spontaneous fermentations in steel vat, and a reasonable amount of time on the lees gives a classic, acid-driven, Salnes and saline Albariño.