



ORIGIN

Val do Salnés, Rías Baixas, Galicia.

VARIETIES

84% Mencía and 16% Caiño.

VINEYARD

From 5 organically farmed plots of red grapes, ranging in age from 15 to 95 years old, planted on granitic sandy soils. The Caiño vines are trained in the traditional pergola method, while the Mencía varies.

VINIFICATION METHOD

The hand-harvested grape clusters are foot-trodden in vats and ferment with native yeasts on the skins for 21 days before pressing in a vertical press. Malolactic fermentation is completed in used French oak barrels and stainless-steel tanks, where the wine ages on its lees for 11 months. Bottled without clarification or filtration, and only a small addition of SO₂.

PROPERTIES

Alcohol: 11.5%
Total acidity: 5.1 g/L
pH: 3.99
Bottles Made: 2,552
Residual Sugar: 1.0 g/L

NANCLARES Y PRIETO VITICULTORES

A SENDA VERMELLA 2019

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 terruños 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.

VINTAGE REPORT

2019 was a very wet and difficult vintage in Rías Baixas. Budbreak and flowering were early and uneven, followed by an abnormally warm winter and a spring characterized by constantly shifting temperatures. In May, mildew set in, causing very heavy losses. Summer began cool, but ended very warm, allowing for a successful harvest with much-reduced yields.