

## **NANCLARES Y PRIETO VITICULTORES**

### **FOGAR DO CASTRIÑO 2018**

#### **ORIGIN**

Val do Salnes, Rías Baixas, Galicia.

#### **VARIETIES**

100% Albariño.

#### **VINEYARD**

From centenarian vines in two parcels in the town of Sisán: Inxertal and A Granxa. Both vineyards are trained in the pergola method and on rich sandy-loam soils over granite bedrock.

#### **VINIFICATION METHOD**

The grapes were harvested by hand, sorted, and gently crushed whole cluster into a new 500L Chestnut barrel. then pressed to a used French oak barrel. The wine rested on its gross lees for 24 months, with batonnage for the first month. Bottled without fining or filtering and rested in bottle for 21 months before release.

#### **PROPERTIES**

Alcohol: 13.5%  
Total acidity: 8.7 g/L  
pH: 3.13  
Bottles Made: 655



#### **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.