

ORIGIN

Val do Salnes, Rías Baixas, Galicia.

VARIETIES

100% Albariño.

VINEYARD

From 3 parcels in Sanxenxo in the Val do Salnes. The vines are all 25-45 years old, trained in the pergola method, and planted on sandy, stony soils over granitic bedrock.

VINIFICATION METHOD

The grapes were harvested by hand, sorted, and foot trodden. The juice began fermentation on the stems and skins for two days, then the juices were transferred to a single 90-year-old chestnut barrel where it finished fermentation and rests on the lees for 9 months, with weekly batonnage for the first 3 months. Bottled without fining or filtering and with only a small addition of sulfur.



NANCLARES Y PRIETO VITICULTORES

O BOCOI VELLO

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.