



## ORIGIN

Val do Salnes, Rías Baixas, Galicia.

## VARIETIES

100% Albariño.

## VINEYARD

From the vineyard next to Alberto's home and the cellar in Cambados. The vines are 42 years old and planted on decomposed sandy granite soils.

## VINIFICATION METHOD

The hand-harvested grapes were gently pressed in a pneumatic press without destemming into used a used French oak barrel (50%) and stainless steel tank (50%). The wine rested on its lees for 9 months in those vessels with weekly batonnage for the first 3 months. Bottled without stabilization or clarification, and with only a gentle filtration and small addition of SO<sub>2</sub>.

## PROPERTIES

Alcohol: 11.5%

Total acidity: 9.6 g/L

pH: 3.12

Bottles Made: 1,277 750ml, 16 1.5L.



# NANCLARES Y PRIETO VITICULTORES

## PARAJE MINA 2021

## 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

2021 was a cooler vintage in Rías Baixas, that Alberto and Silvia described as strange: maturation was difficult, harvest was early, and there were some mildew struggles with an attack on the vines' leaves. Alcohol levels are lower than average and acidity levels higher. Overall, despite some difficulties, Alberto and Silvia were happy with the results.