

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Growers Alberto Nanclares
& Silvia Prieto

Appellation Rías Baixas

Subzone Val do Salnés

Climate Atlantic

Varieties Albariño

Soil Sand, Granite

Elevation Sea level

Vine Age 30+ years

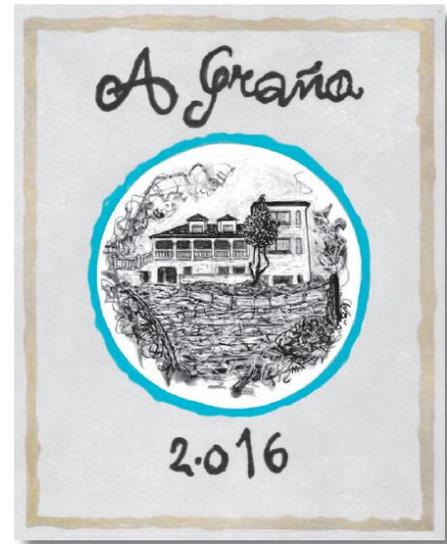
Pruning Pergola

Farming Practicing organic

Production 202 cases (6pk)

Nanclares y Prieto

A Graña 2016



Alberto Nanclares is a *colleteiro* working just 5 hectares of vineyards comprised of 13 tiny parcels around the town of Cambados and the Meaño areas of the Val do Salnés subzone of Rías Baixas. Alberto's goal is to produce classic and age-worthy Albariños that reflect the unique characteristics of the grape and terroir by utilizing organic viticulture with very little intervention in the winery. With the 2014 vintage, Alberto started collaborating with organic farmer Roberto Regal in the Minho area of Ribeira Sacra to produce a red wine; he also brought on **Silvia Prieto** as his collaborator, to help with the day-to-day operations as well as with this growing and innovative domaine.

Meaño is a village and county with 7 *parroquias* or parishes located just west of Cambados in the Val do Salnés subzone of Rías Baixas. The full Atlantic exposure, coupled with the slightly inland location, gives Albariños with a uniquely brisk and saline character, coupled with lush stone fruit, the kind of wine that pairs well with the richer seafood of that the region is famous for.

A Graña is from a single, northeast-facing vineyard of the same name, on sandy granitic soils. After a hot spring and summer, grapes were hand-harvested beginning September 7th. The grapes were whole-cluster pressed and wild yeast fermented in a new 800L chestnut cask and a 200L steel tank, and raised on the lees for 11 months with weekly battonage only until December, then bottled with very modest levels of SO₂ and without clarification or filtration. An acid-driven, profound, and angular expression of Val do Salnés Albariño!