

José Pastor Selections

Growers Alberto Nanclares
& Silvia Prieto

Appellation Rías Baixas

Subzone Val do Salnés

Climate Atlantic

Varieties 60% Caiño, 40% Mencía

Soil Granite, Clay, Sand

Elevation Sea level

Vine Age 15-95 years

Pruning Pergola & Espaldera

Farming Practicing organic

Production 324 cases

Nanclares y Prieto

A Senda Vermella Tinto



Alberto Nanclares is a colleiteiro 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.

Cambados is a town located right on the Atlantic Ocean in the prime **Val do Salnés** subzone of **Rías Baixas**. This town, perched on La Ría Arousa, is considered to be the ancestral home of the Albariño grape. Inextricably linked to the sea, the farming is difficult and done completely by hand, with the vines trained in the traditional overhead style called pergola to maximize airflow and exposure to sunshine in this cool and humid climate. The full Atlantic exposure produces Albariños with a uniquely brisk and saline character, the kind of wines that pair effortlessly with the abundant fresh seafood that the region is famous for.

A Senda Vermella comes from 2 plots of **Caiño** and 3 plots of **Mencía** grown in the villages of Barro, Cambados and Vilanova along the Atlantic coast. The grapes are hand-harvested, foot-trodden whole cluster and fermented in 2/3 used French oak barrels and 1/3 steel tank with native yeasts, and 20% of the juice is from 2017 harvest (for the 2018 wine). After 21 days on skins, the wine was raised on fine lees for 9 months (the 2017 portion for a total of 20 months), bottled without fining or filtration, minimal SO₂, and bottled aged for 10 months before release.