



NANCLARES Y PRIETO

BLANCO

ORIGIN

Rías Baixas, Galicia

VARIETIES

100% Albariño

VINEYARD

From 67 organically farmed plots of 15–95-year-old vines in the villages of Salnés and Condado zones, planted on sandy, decomposed granite, clay and alluvial soils and are trained in the traditional Pergola style that facilitates aeration.

VINIFICATION METHOD

The hand-harvested grapes are gently pressed whole cluster in a pneumatic press into 95% stainless steel tanks and 5% used French oak cask. The wine fermented and rested on its lees for 8 months, with weekly battonage for the first 3 months. Bottled (on a fruit day) without stabilization or clarification, and with only a gentle mechanical filtration and small addition of SO₂.



PRODUCER PROFILE

Alberto Nanclares and Silvia Prieto make transparent, Atlantic-influenced wines, mainly with Albariño from old vines around the village of Cambados (where the winery is located). 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, they eschew adding potassium, which is what many in Rías Baixas use to soften the acidity of their wines for an international market. Malolactic fermentation rarely occurs, and the wines spend a good amount of time (often a year or more) on their lees before bottling.