



NANCLARES Y PRIETO

CHUVISCA GALEGA

ORIGIN

Val do Salnes, Rías Baixas, Galicia

VARIETIES

45% Caiño, 35% Mencía, 20% Espadeiro

VINEYARD

From two organically farmed plots of 5 to 40-year-old vines in the village of Cambados, planted on sandy, decomposed granite soils. The southeast-facing Sobreira plot is trained in the traditional pergola style, and the northwest-facing Lamelas plot is espaldera trained.

VINIFICATION METHOD

The grapes were hand-harvested during the last week of August and first week of September, foot-trodden whole cluster and skin macerated for 6 hours before being racked into one 500L used chestnut cask. The wine fermented and aged on its lees for 10 months, with weekly battonage for the first 3 months. Bottled without stabilization or clarification, and with only a gentle mechanical filtration and small addition of SO₂. The wine aged an additional 9-10 months in bottle before release.



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.