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 Granite, Sand

Elevation Sea level

Vine Age 30+ years

Pruning Pergola

Farming Practicing organic

Production 200 cases (3pk)

Nanclares y Prieto

Cinerea 2015



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 terruño 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.

Cinerea is from Alberto's single, west-facing vineyard "Finca Mina" next to his home, planted to sandy granitic soils very rich in organic matter. The grapes were hand-harvested in late September with slight botrytis. The grapes were whole-cluster pressed and wild yeast fermented in 500L steel tank, then pressed and raised on fine lees in two used 225L French oak barrels for 9 months with weekly battonage only for the first 2 months, then bottled with very modest levels of SO2 and without clarification or filtration, and about 18g/L residual sugar and 3.09 pH. This is a very unique Rías Baixas bottling, showing its vibrant acidity and minerality balanced with the off-dry Albariño fruit - picture a Mosel Spatlese from the north Atlantic coast and you'll get the idea!