

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Growers Alberto Nanclares
& Silvia Prieto

Nanclares y Prieto

Crisopa 2017

Appellation VdT Rías Baixas

Subzone/Locality Val do Salnés

Climate Atlantic

Varieties Albariño

Soil Granite, Sand

Elevation Sea level

Vine Age 35+ years

Pruning Pergola

Farming Practicing organic

Production 209 cases (3pk)



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.

Crisopa Branco Tradicional comes from the same parcel as "Soverribas" (Paraje Manzaniña) but is picked one day earlier to select the best bunches. After a dry and warm spring and summer, grapes were at optimal ripeness yet without heat stress quite early, and hand-harvesting began August 30th. The grapes were foot-trodden in open plastic vessels with 100% whole-clusters included, and then skin-fermented for 20 days in a steel vat. After a vertical press the wine is racked into a used 500L French oak cask, where it rests for 11 months on the lees with battonage for first 3 months, before being bottled on July 3rd (flower day) without clarification, filtration and only modest amounts of SO₂. A fascinating and extremely textured *Vinho Branco* made in the style of the ancients!