

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Growers Alberto Nanclares
& Silvia Prieto

Appellation Rías Baixas

Subzone/Locality Val do Salnés

Climate Atlantic

Varieties Albariño

Soil Granite, Sand

Elevation Sea level

Vine Age 30-60 years

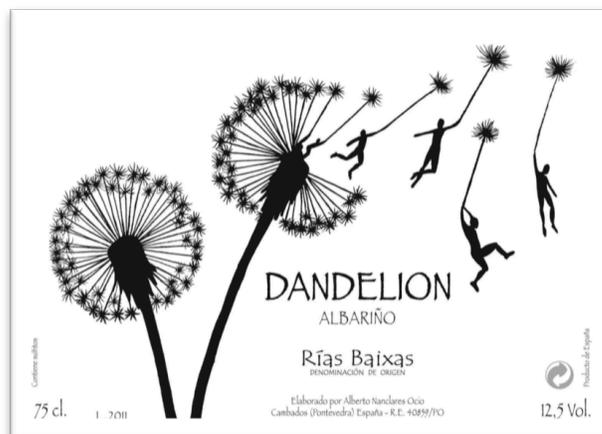
Pruning Pergola

Farming Organic

Production 7,200 bottles

Nanclares y Prieto

Dandelion



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.

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.

Dandelion is from multiples plots of 30 to 60 year old Albariño vines in and around Cambados, planted mainly on sandy soils over granite. Fermentation is with wild yeast in steel vat with no malolactic fermentation. The wine is raised on the lees for one year with no fining or filtration.