

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Growers Alberto Nanclares
& Silvia Prieto

Nanclares y Prieto

La Tinaja de Aranzazu 2017

Appellation Rías Baixas

Subzone/Locality Val do Salnés

Climate Atlantic

Varieties Albariño

Soil Granite, Sand

Elevation Sea level

Vine Age 30+ years

Pruning Pergola

Farming Practicing organic

Production 103 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 *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.

La Tinaja de Aranzazu is from Alberto's west-facing vineyard named "Paraje Mina," on sandy granitic soils very rich in organic matter next to his home and bodega. The grapes were whole-cluster pressed and wild yeast fermented in a single *tinaja* (amphora made by J.Padilla) and raised on the lees for 9 months with weekly battonage for the first few months, bottled in summer with very modest levels of SO₂ and without clarification or filtration. An ocean-infused, textured, and age-worthy Meaño!