

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 30-90 years

Pruning Pergola

Farming Practicing organic

Production 90 cases (6pk)

Nanclares y Prieto

La Tinaja de Aranzazu 2018



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.

Cambados is a village located in the Val do Salnés subzone of Rías Baixas, very close to the sea. The full Atlantic exposure, coupled with the cool coastal location, gives Albariños a uniquely brisk and saline character. Coupled with lush stone fruit, this is the style of wine that pairs well with the richer seafood for which the region is famous.

La Tinaja de Aranzazu is made from **Albariño** grown in Alberto's west-facing home vineyard named "Paraje Mina" plus an old plot in Ribadumia, on sandy granitic soils very rich in organic matter. After a wet and cool spring and summer, it turned dry and hot in August, with hand-harvesting on Sept. 10th through Oct. 6th. The grapes were whole-cluster pressed and wild yeast fermented in two *tinajas* (amphora made by J. Padilla) of 200L & 250L, and raised on the lees for 9 months with weekly battonage for the first few months, bottled in June (on a fruit day) with very modest levels of SO₂ and without clarification or filtration. An ocean-infused, richly textured, and age-worthy Albariño!