

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Growers** Alberto Nanclares  
& Silvia Prieto

**Nanclares y Prieto**  
Miñato de Raña 2018

**Appellation** *Vino de Mesa (Ribeira Sacra)*

**Subzone** *O Saviñao (Laderas do Minho)*

**Climate** *Atlantic*

**Varieties** *60% Mencía, 30% Garnacha Tintorera,  
10% Godello & Palomino*

**Soil** *Granite*

**Elevation** *600 meters*

**Vine Age** *100+ years*

**Pruning** *En Vaso*

**Farming** *Practicing organic*

**Production** *111 cases (6pk)*



**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.

The **Laderas do Minho** is an ancient vineyard area with steep slopes that run along the Minho River in the Ribeira Sacra area of winegrowing. In contrast to the nearby Sil River that runs east-west and has mostly slate soils, the Minho runs north-south and possesses more granitic and alluvial soils; it is also significantly more influenced by the nearby Atlantic Ocean, making the Minho cooler than the areas on the Sil. As one would expect, there are various twists and turns in the river and the south facing slopes are the most ideal for consistently ripening grapes year in and year out.

**Miñato de Raña** comes from a very steep, south-facing vineyard (named "A Raña") of centenarian vines grown on granite soils. After a complicated growing season with hot and cold spikes, hand-harvesting took place on Sept. 24th. Grapes were foot-trodden whole cluster and fermented in two 600L open-top barrels with 20 days maceration. The wine was then pressed into used 500L French barrels for malolactic fermentation, and raised for 9 months without racking; bottling is without clarification or filtration and only judicious levels of SO<sub>2</sub> were added. This is "Volnay" meets "Cote de Brouilly" - super fresh, focused, with red fruits and wild aromatics of flowers and herbs. Delicious now, this should age well over the next 5-7 years.