

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Growers** Alberto Nanclares  
& Silvia Prieto

**Nanclares y Prieto**  
Nanclares 2017

**Appellation** Rías Baixas

**Subzone/Locality** Val do Salnés

**Climate** Atlantic

**Varieties** Albariño

**Soil** Granite, Sand

**Elevation** Sea level

**Vine Age** 30-40 years

**Pruning** Pergola

**Farming** Organic

**Production** 1655 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.

**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.

**Nanclares Albariño** comes from 8 parcels in the *parroquias* (or parishes) of Cambados and Ribadumia. After a hot spring and summer, grapes were hand-harvested beginning August 30th, pressed whole cluster into 90% steel vats and 10% used French oak barrels, and fermented with native yeast with malolactic fermentation suppressed in order to retain the naturally high acidity. The wine was raised on the lees for 9 months, bottled with modest levels of SO<sub>2</sub>, and was not clarified or filtered. An acid-driven, profound, and angular expression of Val do Salnés Albariño!