

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Growers Alberto Nanclares
& Silvia Prieto

Nanclares y Prieto

Nanclares 2018

Appellation Rías Baixas

Subzone/Locality Val do Salnés

Climate Atlantic

Varieties Albariño

Soil Granite sand

Elevation Sea level

Vine Age 15-90 years

Pruning Pergola

Farming Organic

Production 1365 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 cool spring and late summer heat in August, grapes were hand-harvested from Sept. 10th to Oct. 6th, pressed whole cluster into two 2000L steel vats and five used 450-500L 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 SO₂, and was not clarified or filtered. An acid-driven, profound, and angular expression of Val do Salnés Albariño!