

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Growers Alberto Nanclares, Silvia Prieto

Appellation *Vino de Mesa (Ribeira Sacra)*

Subzone *Laderas del Miño*

Climate *Atlantic*

Varieties *60% Mencía, 30% Garnacha*

Tintorera & 10% Other Varieties

Soil *Granite*

Elevation *600 meters*

Vine Age *100+ years*

Pruning *En Vaso*

Farming *Practicing organic*

Production *375 cases (6pk)*

Nanclares y Prieto

Penapedre 2015



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 Ribeiras do Miño 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.

Laderas del Miño is an ancient vineyard area with steep slopes that run along the Miño River in the **Ribeira Sacra** area. In contrast to the nearby Sil River that runs east-west and has mostly slate soils, the Miño runs north-south and possesses more granitic and alluvial soils; it is also significantly more influenced by the nearby Atlantic Ocean, making the Miño 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.

Penapedre is a single southeast/southwest-facing amphitheater vineyard with 100+ year old vines grown on granite soils overlooking the Miño River. The grapes were hand-harvested, foot-trodden with whole grape clusters in open tubs, fermented in a new 4000L chestnut foudre with long maceration, then raised for 10 months in used 400L & 500L French barrels without racking. Bottling was without clarification or filtration and only judicious levels of SO₂ are 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.