Growers *Alberto Nanclares, Silvia Prieto*

Appellation *Ribeiro*

Locality *Ribadavia*

Climate *Atlantic*

Varieties *Brancellao, Caíño Longo, Sousón, Carabuñeira, Ferrón, Merenzao*

Soil *Clay-calcareous, granite, schist*

Elevation *150 meters*

Vine Age *15 years*

Pruning *Espaldera*

Farming *Certified organic*

Production *99 cases (3pk)*

Nanclares y Prieto

Poza Vella 2016

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 terruño 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.

The **Ribeiro D.O.** is an ancient Galician wine region located 45 miles inland from the Atlantic Ocean, just north of Portugal. Ribeiro had historically produced Spain's most prestigious white wines, but in the early 20th century oidium, phylloxera, and war devastated the region and Ribeiro's wines lost favor. Native vines were torn up, and Palomino was widely planted due to its higher yields. Cooperatives took over most of the production. Ribadavia is the main wine-producing town in the appellation, home to several well-known wineries.

Poza Vella is sourced from two young fincas (vineyards) in Ribadavia: Quinta Alto do Coto & Quinta Costa do Beliño. After a hot and dry summer, the grapes were hand-harvested on October 4th, foot-trodden with ⅔ whole grape clusters, ⅓ de-stemmed in a very old 1300L chestnut cask, fermented on skins for 3 weeks, pressed into a used 225L French barrel and 125L steel tank for malolactic and aging on fine lees for 13 months. The finished wine was bottled without clarification or filtration and judicious levels of SO2 are added, and aged another 7 months before release. Poza Vella is a fresh, aromatic, and medium-bodied *vinho tinto* with lush and spicy flavors of red fruits, black pepper, and purple flowers.