

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Growers** Alberto Nanclares  
& Silvia Prieto

**Nanclares y Prieto**

*Soverribas 2016*

**Appellation** Rías Baixas

**Subzone/Locality** Val do Salnés

**Climate** Atlantic

**Varieties** Albariño

**Soil** Granite, Sand

**Elevation** Sea level

**Vine Age** 30 years

**Pruning** Pergola

**Farming** Organic

**Production** 434 cases (6pk)

*Albariño*



**SOVERRIBAS**  
LA VIÑA DEL MOCHUELO

**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.

**Soverribas Albariño** comes from a single, west-facing parcel called Paraje Manzaniña, located in the *parroquia* of Padrenda (Meaño). The vines are trained in the traditional pergola style and planted on decomposed granite. The grapes were hand-harvested beginning September 7th, pressed whole-cluster and fermented and raised on the lees in a 2,200L ten year-old French foudre for 11 months, bottled without fining or filtration, and aged an additional 18 months before release. An angular and serious *vin de garde* Rías Baixas wine! Decant before serving.