

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Growers Alberto Nanclares
& Silvia Prieto

Appellation Rías Baixas

Subzone Val do Salnés

Climate Atlantic

Varieties Albariño

Soil Granite, Sand

Elevation Sea level

Vine Age 35+ years

Pruning Pergola

Farming Organic

Production 445 cases (6pk)

Nanclares y Prieto

Soverribas 2018

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, southwest-facing parcel named Paraje Manzaniña, located in the *parroquia* of Padrenda (Meaño). After a wet and cool spring and summer, it turned dry and hot in August, with hand-harvesting on Sept. 10th through Oct. 6th. Grapes were pressed whole-cluster and fermented and raised on the lees in an old 2,200L French oak *tina* for 11 months with battonage for the first 3 months, bottled on Aug. 21st (fruit day) without fining or filtration, and modest amounts of SO₂. An angular and serious *vin de garde* Rías Baixas wine. Decant before serving.