

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Growers Alberto Nanclares
& Silvia Prieto

Nanclares y Prieto
Tempus Vivendi 2017

Appellation Rías Baixas

Subzone/Locality Val do Salnés

Climate Atlantic

Varieties Albariño

Soil Granite, Clay, Sand

Elevation Sea level

Vine Age 25-40 years

Pruning Pergola

Farming Organic

Production 634 cases



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.

Tempus Vivendi comes from 6 parcels in the parroquias (or parishes) of Vilalonga, Noalla and Dorrón close to the municipality of Sanxenxo along the Atlantic coast (about 10mi south of Cambados). The grapes were hand-harvested starting August 30th, pressed whole cluster and fermented in steel tank with native yeasts and malolactic fermentation blocked to retain the naturally high acidity. The wine was raised on the lees over winter, bottled with modest levels of SO₂, and was not clarified or filtered. This is a classic Salnés Albariño, with the Atlantic's influence in the wine reflected on the label...along with Alberto's love of sailing.