



NANCLARES Y PRIETO

TINTO

ORIGIN

Rías Baixas, Galicia

VARIETIES

Mencía, Caiño, Espadeiro, Sousón, Brancellao

VINEYARD

From 8 organically farmed plots of 15–95-year-old vines in the villages of Salnés and Condado zones, planted on sandy, decomposed granite, clay and alluvial soils and are trained in the traditional Pergola style that facilitates aeration.

VINIFICATION METHOD

The hand-harvested grapes were foot-trodden whole cluster and skin macerated for 21 days before being racked into 73% used French oak casks and 27% stainless steel tanks. The wine fermented and rested on its lees for 11 months, with weekly battonage for the first 3 months. Bottled without stabilization or clarification, and with only a gentle mechanical filtration and small addition of SO₂. The wine aged an additional 9-10 months in bottle before release.



PRODUCER PROFILE

Alberto Nanclares and Silvia Prieto make transparent, Atlantic-influenced wines, mainly with Albariño from old vines around the village of Cambados (where the winery is located). Employing organic farming practices and a restrained hand in the cellar, the pair have managed something very rare: the refinement of Albariño into angular, age-worthy wines that express the fascinating terruños of Cambados and Rías Baixas. Alberto and Silvia currently own 5 hectares of Albariño in the Val do Salnés, all trained in the traditional Pergola style and divided into 12 small parcels in the parroquias of Castrelo (South Cambados), Vilariño (North Cambados) and Padrenda (North Meaño). The essence of their approach is reverence for the vineyard, from organic farming to fermentation by native yeasts. To express the edginess of the naturally high in acidity Albariño grape, they eschew adding potassium, which is what many in Rías Baixas use to soften the acidity of their wines for an international market. Malolactic fermentation rarely occurs, and the wines spend a good amount of time (often a year or more) on their lees before bottling.