

## ORIGIN

Goian, Rías Baixas, Galicia.

## VARIETIES

Albariño, Caiño Blanco, and Loureiro.

## VINEYARD

From 30–35-year-old vines in the Veque vineyard, in O Rosal in southern Rías Baixas planted on shale and clay soils.

## VINIFICATION METHOD

The grapes were destemmed and gently pressed, then fermented at a controlled temperature with native yeasts for about 30 days in stainless steel. The wine was then rested in stainless steel tank on the lees, with regular bâtonnage for the first few months, where it completed malolactic fermentation. The wine was lightly filtered before bottling with a small addition of SO<sub>2</sub>.

## PROPERTIES

Alcohol: 12.5%  
Total Sulfur: <15mg/l



## PRODUCER PROFILE

**Martín Crusat**, a biologist by trade, is living out his father's dream of having a small winery. His father purchased a summer home in 1985 and promptly planted a hectare of Albariño there. It wasn't until 2012 that Martín and his wife Patricia had their first harvest, and they just recently finished construction on their bodega, which is centrally located between their three vineyard sites. They named their project "Vimbio" which is Gallego for a type of local willow tree that was often used to tie the vines to their trellises. They take utmost care for the environment; they treat their farm as an entire ecosystem and encourage plant and animal life to thrive amongst their vines, keeping their 2.5 hectares under green cover year-round. Wild blackberry bushes dot the vineyards, and wildflowers proliferate in spring. Algae from the nearby Atlantic is used as a fertilizer, and many biodynamic practices are incorporated.

## VINTAGE REPORT

2021 was an odd year in Rías Baixas: flowering was early, the spring was dry and cool, and summer was cool and wet. Despite the cooler temperatures, there was still considerable mildew pressure in O Rosal, and yields were down about 50%.