LLAURADOR WINES
JOSÉ PASTOR SELECTIONS

NANCLARES Y PRIETO

CRISOPA

ORIGIN

Val do Salnes, Rías Baixas, Galicia

VARIETIES

100% Albariño

VINEYARD

From one parcel of 60-year-old vines in Casal, in the town of Sisán. Vines are trained in the pergola method, and on decomposed granitic clay soils.

VINIFICATION METHOD

The grapes were harvested by hand, sorted, and crushed by foot to ferment with the skins and stems for 21 days, then deposited in a used French oak barrel. The wine rested on its gross lees for 11 months, with battonage for the first 3 months. Bottled without fining or filtering and rested in bottle for 9 months 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. 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, he eschews adding potassium, which is what many in Rías Baixas use to de-acidify and soften their wines. Malolactic fermentation rarely occurs, and the wines spend a good amount of time (often a year or more) on their lees before being bottled without clarification or filtration.