LLAURADOR WINES
JOSÈ PASTOR SELECTIONS

NANCLARES Y PRIETO

PORTA FRANCA

ORIGIN

Meaño, Val do Salnes, Galicia

VARIETIES

100% Albariño

VINEYARD

From the 0.98ha 'O Cor' parcel in the Dena zone of the village Meaño at 20m above sea level. The 20 to 35-year-old vines are trained in the pergola style on shallow sandy granitic soils.

VINIFICATION METHOD

The hand-harvested grapes were harvested in late August, gently pressed whole cluster in a pneumatic press into two 450L neutral French oak barrels where the wine fermented and rested on its lees for 10 months with weekly battonage for the first 3 months. Bottled without stabilization, clarification, or any added SO2. The wine was further bottle aged 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.