



'Pedraneira' 2021
by **Eulogio Pomares**
Region: Castrelo,
Val do Salnés (Rías Baixas)
Soil: Sandy Clay
Elevation: 25-75 meters
Production: 5000 btl.

Vinifera: 100% Albariño

Vineyard

Planted in 1980, these 40 years old Albariño vines are dry farmed, non-cert. organic and are grown in sandy clay soils of the Castrelo district of the Val do Salnés. This coastal, single vineyard named Francón is a stunning congruous 3 hectare plot perched on an islet at a mere 25 meters above sea level alongside the Atlantic Ocean. Classic pergola trellising helps avoid mildew pressures and keeps the breezes flowing.

Production

Hand harvest takes place in the early morning hours of mid- September to retain maximum aromas and freshness. The Albariño is destemmed and soaked on the skins briefly before going into press where it undergoes spontaneous fermentation with its own native yeast in 2500 Liter 'Garbelotto' French Oak foudres where it then rests under the lees for 6 months without batonnage before bottling. It naturally completes a full malolactic fermentation. It rests in bottle for 3 months before release. Nothing but SO₂ is added to the wine.

Vintage

2021 will be characterized as an abundant vintage marked by a cold and humid spring that led to a hot and painfully dry July which spiked sugars. Luckily in August, precipitation picked up and temperatures dropped for the rest of the growing season. This vintage will be marked by salinity and freshness, and while not expressing the ripeness of the two previous vintages, will have the profile of an Albariño of the 90's.

Wine

Textbook Salnés Albariño. Racy salinity and coastal brine on the nose follow through with that floral, citrus burst of sunshine on the palate. A linear expression of the 2021 vintage, let this Albariño age for a bit to integrate that high-toned acidity with the creamy Tetilla mouthfeel a little leesy malo in foudre can do. Will age very well.