

### Grape

Albariño

### Region

Rías Baixas

### Winemaker

Juan Carlos Vázquez

### Winery

Bodega Carballal

### Vineyard & Viticulture

Juan Carlos selects Albariño grapes from “Carballal the oldest vines of the single estate, planted in 1978 and “A Granxa” (the farm) with 2.4 hectares of younger vines facing East-North. The land is orientated in terraces and also in slopes. This eases drainage and allows exceptional maturation. Vines are planted in “Pérgola” - trained system; technique is based in arising the vine’s trunk few metres above the soil. That allows the grapes breeze, avoiding humidity present in the soil. Focus in sustainable viticulture, so he treats those sandy-loam, granitic soils with organic mulch. In addition, he let grass growing in the vine rows, retaining water excess and maintains living soils.

### Winemaking

Very low intervention in the winery with no sulphites added and total free sulphites of 30 mg. The grapes are selected manually in the vineyard in cases of 15 kilos. Then entering into the winery by gravity, kept cooled, destemmed and getting the must by a pneumatic press. The must is naturally cleaned by decantation. Fermentation takes place in stainless steel with native yeast, breeding over fine lees for 5 months. Spontaneous malolactic fermentation starts to reduce the acidity. Unfiltered, no stabilisation. Production of 4000 bottles. Packaging; cases x6.

### Tasting notes

A limited edition Albariño, that comes wrapped in newspaper . It is fresh, citric and with hints of ripe fruits. Pronounce long finish and integrated acidity. An amazing and different food-friendly Albariño to enjoy every single sip.

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