

AP WINE IMPORTS

ELADIO PINEIRO

Envidiacochina – Tête de Cuvée

The Estate: In the early 1980s Eladio Piñeiro established his first winery in Rías Baixas, before it became a D.O. In January 2003 he sold it but kept his best vineyards throughout Galicia, then began Frore de Carne ("The Flower of Carmen" in Galician), named after his wife, Carmen. The focus is traditional Albariño with extended lees aging. He has practiced biodynamic and organic farming since the project began.

Location: DO Rías Baixas, Galicia, Spain.

Age of the Vines: 40 years old

Soil: Sandy loam soil and southern exposure

Vines: Hand-picked.

Varietals: 100% Albariño

Vinification: Bunches are hand-picked, selected at the winery and macerated 48 hours. Spontaneous fermentation with native yeasts, very long and at low temperatures, without malolactic fermentation. The top portion of the vats with the highest fruit intensity is selected (Tête de Cuvée).

Aging: 6 months on fine lees (weekly bâtonnage for 3 months, then monthly for 3), blended with 15% of the previous vintage destined for Flor de Carne; then 6 months of bottle aging.

Alcohol: 13.0%

Tasting Notes: Straw, light golden yellow with glints of green. Nose of candied citrus, nectarines, peaches, white flowers, and mineral notes. Elegant taste with ripe fruits, balsamic from lees, licorice, and fennel.

