

Lagar De Fornelos Lindeiros



THE FACTS

COUNTRY: Spain

REGION: Galicia

APPELLATION: Val do Salnes

CEPAGE: 100% Albariño

WINEMAKING: 100% Albariño grapes sourced from the 3.8-hectare Troviscoso estate in Cambados. Planted in 1987 and adjacent to our Viña Deiro vineyard (14.8 hectares). The soils are granite-based. The traditional trellis system is used for cultivation. The vineyard is located near the sea, influenced by gentle maritime breezes. Vinification took place in the new winery we have built on the aforementioned Troviscoso estate. It fermented at 15°C in three different vessels: a 600-liter egg-shaped concrete tank, 400-liter French oak barrels, and the remainder in stainless steel tanks. The ageing occurred in the same vessels as the fermentation (50%) 12 months in Stainless steel, (25%) 12 months in concrete eggs and the other 25% for 12 months in oak barrels. During this time, work with fine lees continued. The blending of these three components took place before bottling, in July 2023.

ALCOHOL BY VOLUME: 13.0%

AGING: 12 mo stainless(50%), 12 mo concrete egg(25%), rest 12 mo oak

ANNUAL PRODUCTION: 3,800 bottles

THE STORY

Our vineyard, which includes the largest estate in the D.O. Rías Baixas, now exceeds 100 hectares. Located in the regions of O Rosal and O Salnés along the Atlantic coast at an average altitude of

40 meters above sea level, it is primarily planted with the Albariño variety, with a small percentage of local varieties such as Loureiro, Treixadura and Caiño Blanco. It benefits from a microclimate with more sunlight hours that facilitates early ripening, enhancing the quality of the must. The soil, of metamorphic origin with mineral-rich schist materials and primarily loamy-sandy texture, is shallow with good drainage, low pH, and balanced fertility. Thanks to its south and northwest-facing slopes, our vines receive very beneficial aeration.

THE ADJECTIVES

OVERALL: Maritime influence and delightful finish. Ageing potential

AROMAS / FLAVORS: Apple and melon that highlight a delicate layer of white flowers

MOUTHFEEL: Saline character and good body, fleshy texture on the palate

THE SELLING POINTS

Limited availability, aged Albariño

AWARDS: 95pts James Suckling, 94pts Tim Atkin

PAIRINGS: Ideal companion to seafood and fish, salads, fish rice dishes, fresh cheese. Sushi and Sashimi

