

Do Ferreiro Albarino

THE FACTS

COUNTRY: Spain

REGION: Galicia

APPELLATION: Rias Baixas

CEPAGE: 100% Albarino

WINEMAKING: Bunches are hand-selected in the vineyard, handpicked, and placed in small crates. Grapes are destemmed, cold-macerated for a few hours, and pressed. A natural yeast fermentation begins using a pied de cuve from the winery's historic Cepas Vellas vineyard, followed by aging on the lees for six to nine months without bâtonnage in stainless steel tanks. No malolactic fermentation, unfiltered, light bentonite fining.

ALCOHOL BY VOLUME: 13.0%

THE STORY

Do Ferreiro is a small family winery in the historic heart of Spain's coastal Rías Baixas region. Highly regarded for crafting albariño, the winery has become a reference point for the grape. They farm over 175 tiny plots of albariño by hand, located in the Salnés subzone of Rías Baixas. This valley's proximity to the ocean, ideal climate due to the natural protection by mountain ranges, and decomposed granitic soil have gained the reputation for being the ideal zone in Rías Baixas for growing profound albariño. The blend of these plots is what makes up Do Ferreiro Albariño.

BIOGRAPHY: In addition to his work in creating the denomination, Gerardo also began recovering old vineyards, introducing organic farming, and restoring traditional trellising methods.

THE ADJECTIVES

AROMAS / FLAVORS: sea spray, white flowers, granny smith apples, yellow gage plums

MOUTHFEEL: persistent, nervy, satisfying

THE SELLING POINTS

SUSTAINABILITY: Vegan

