

Do Ferreiro Cepas Vellas

THE FACTS

COUNTRY: Spain

REGION: Galicia

APPELLATION: Rias Baixas

CEPAGE: 100% Albarino

WINEMAKING: Hand-harvested albariño grapes are first destemmed and cold-soaked with the skins for five hours before fermentation. Fermentation with native yeasts from the Cepas Vellas vineyard occurs in temperature-controlled stainless steel tanks followed by 11 months aging on the lees without stirring.

ALCOHOL BY VOLUME: 13.0%

AGING: 11 months on the lees

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 Salnès 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

OVERALL: Bright, rich, and elegant

AROMAS / FLAVORS: Meyer lemons, nectarine, and veil of salinity

MOUThFEEL: bright, yet rich and elegant with serious structure

THE SELLING POINTS

SUSTAINABILITY: Green Practicing

