



# BURGANS

## Val de Burgans

Somehow cooperatives developed a bad reputation. While it is certainly true that cooperatives can make mediocre wine, it is also true that estates can be guilty of the same crime. It's not the nature of the business that determines quality, but what happens in the vineyard and cellar. Burgans is a custom cuvée made for European Cellars by Martin Codax, the largest cooperative in Rías-Baixas. Founded in 1986 by about 50 families with small plots of Albariño around the village of Cambados, it has grown to include almost 600 families and well over 3000 small parcels of Albariño.

With such a vast array of sites and with so many individuals involved, Martin Codax has invested in a team of viticulturist who make regular visits to the vineyards to educate the members on proper farming techniques and sustainable practices including the use of cover crops to fix nitrogen in the sandy, granitic soils. They host a daily radio broadcast in the region as well, to encourage best practices and they pay their members based on the quality of their fruit, not the quantity. All the vineyards are located in the Salnes sub-zone of the appellation – the coolest and most humid of the regions within Rias-Baixas

In the cellar the wines are fermented and aged in temperature-controlled stainless steel tanks to preserve the freshness and bracing acidity that is typical of Albariño grown in Salnes. Each vintage several experimental fermentations are conducted to understand the minor variations of site, the role of natural yeasts, the length of elevelage and the applicability of different fermentation vessels. All of these experiments are used to improve the quality of the wines with each successive vintage.

Val de Burgans pays homage to the Val do Salnés, heart of the Rías Baixas region, surrounded by sea and nature, where tiny vineyards plots are dot the landscape. This bucolic and temperate region of Green Spain is the inspiration for a wine that captures the uniqueness of this maritime terroir. Cool and humid Atlantic breezes and granitic sandy soils combine to create the perfect combination for a generous and vibrant style of Albariño. Only the best plots with a traditional emparrado training system, optimal sun exposure, and naturally low-vigor vines are selected by hand for this cuvée. To complement this wine's richness and tensile acidity, it is aged for 7-8 months in a large French oak foudre.

### ORIGIN

*Spain*

### APPELLATION

*Rías Baixas*

### SOIL

*Granitic sand*

### AGE OF VINES

*20+*

### ELEVATION

*10-150*

### VARIETIES

*Albariño*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested, natural yeast fermentation in foudre*

### AGING

*7-8 months in a French oak foudre, vegan*



ERIC SOLOMON  
SELECTIONS