



SAL DA TERRA

Albariño

We caught wind of a new project brewing in Rias-Baixas about a year ago from our friend and colleague Ben Henshaw in the UK. Ben is the proprietor of Indigo Wines and has been creating his own line of custom cuvées from growers he represents from all around the world. For his project in Rias-Baixas he teamed up with Eulogio Pomares, side hustling from his day job at Zárata, Jamie Goode, wine writer, wine scientist and wine critic, and Daniel Primack, the importer and distributor of Zalto wine glasses in the UK. Quite the dream team of talent! We agreed to buy what we could get even before tasting it. Six months later over lunch in Madrid with José Maria Vicente we were astounded at how satisfyingly complex and pleasurable this wine proved to be. We even helped secure José Maria an allocation!

Sal da Terra is comprised of wine from two of Eulogio's own parcels. The first, *Francón*, is immediately adjacent to the *Ría de Arousa* which gives it direct Atlantic influence. The soils are sandy granite and red clay with 35 year-old vines trained on pergolas. The second site is named *Carballoso* which is located further inland at an elevation of 250m. The soils here are granitic and ferrous sands.

Both sites were harvested by hand in mid-September, destemmed, and pressed with the *Francón* fermenting in a 15HL concrete tank and the *Carballoso* in a 12HL chestnut barrel. After tasting each, a blend was made of 60% *Carballoso* and 40% *Francón* which totals just 280 cases.

After tasting their inaugural release, Jancis Robinson remarked:

“Intense and rich – really quite outstanding as an Albariño in fact! There is real breadth to its impact on the palate (unlike so many Albariños) and a distinct sea-breeze quality to it, with impressive grip on the end. I shared what was left in the bottle with some friends and it was gone in no time. This is a wine to make me fall in love with Albariño again.”

We couldn't agree more.

ACCOLADES

17/20 – 2018 Sal da Terra – Jancis Robinson

ORIGIN

Spain

APPELLATION

Rias-Baixas

SOIL

Red clay, granite, sand

AGE OF VINES

30-35 years old

ELEVATION

5-250 meters

VARIETIES

Albariño

FARMING

Practicing organic

FERMENTATION

Hand harvested, destemmed, pressed, natural yeast fermentation in a 12HL chestnut barrel and a 15HL concrete tank

AGING

Aged 8 months in a 12HL chestnut barrels and a 15HL concrete tank, 280 cases made

