



SALT OF THE EARTH PROJECT

Sal da Terra Albariño

A few years ago, our friend and colleague Ben Henshaw shared news about a new project called Salt of the Earth in Rias-Baixas. Ben, the owner of Indigo Wines UK, collaborates with experts like Eulogio Pomares, Jamie Goode, and Daniel Primack for this venture. The team's impressive lineup of talent and experience caught our attention, prompting us to commit to purchasing Salt of the Earth even before trying it. Six months later, during a lunch in Madrid with José Maria Vicente, we were amazed by the wine's complexity and pleasure, leading us to secure an allocation for José Maria.

Sal da Terra, the result of this collaboration, is made from two of Eulogio's parcels—Francón, with direct Atlantic influence, and Carballoso, located at an elevation of 250m. The combination of these sites, aged in concrete and chestnut foudre, respectively, results in a highly satisfying Albariño. The success of this project inspired the team to work with Theresa Breuer in 2021, creating Salz der Erde. This German Riesling, sourced from two sites with different terroirs in Lorsch, showcases the synergy between Kapellenberg's quartzite-rich slate soils and Krone's pure slate soils, vinified in stainless steel and an oak fuder. Salz der Erde is a unique example, demonstrating how two sites can complement each other to produce something greater than the sum of their parts. We eagerly anticipate the next revelation in the ongoing collaboration between Ben, Jamie, Daniel, and future renowned winemakers.

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. This parcel is aged in concrete. The second site is named Carballoso, which is located further inland at an elevation of 250m. The soils here are granitic and ferrous sands. Carballoso is aged in a chestnut foudre. Together, they create one of the most complete examples of Albariño we've tasted in a long time.

ORIGIN

Spain

APPELLATION

Rias-Baixas

SOIL

Red clay, granite, sand

AGE OF VINES

30-35

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

ACCOLADES

94 – 2021 Sal da Terra – Wine Advocate

93 – 2020 Sal da Terra – James Suckling

93 – 2020 Sal da Terra – Wine Advocate

