

CASAL DE ARMÁN (D.O. Ribeiro, Spain)

Casal de Armán was founded in the late 1990's by the González family, who have been making Ribeiro wines since the 19th century. The winery property is an 18th century court, located in San Andres, Ribadavia Ourense, in Northwest Spain, Galicia, with an old manor house that has been converted into a country hotel.

A family owned winery with 50 acres of its own vineyards in the historic valley of the Avia River, D.O. Ribeiro. The vineyards are terraced along the river banks with heights ranging from 650-1500 feet above sea level. Estate vineyards include "Socalcos" (terraced vineyards) previously abandoned, some over 100 years old, which the family is in the process of recovering.

Soil is primarily granite based, "sábrego", but also includes slate schist and sand. The wine making philosophy of Casal de Armán is to preserve the best practices of their ancestors, with minimal intervention in the vineyard and no use of herbicides. Strict control of temperature in the winery ensures that the indigenous varieties achieve maximum expression in the wines.

The vineyards are dedicated to cultivating indigenous varietals including white varieties, Treixadura principally, Godello, Albariño, Loureiro and also reds, Brancellao, Caiño Longo and Souson. The grapes are handpicked and 100% of their wines are estate fruit. Felicísimo Pereira, the new Ribeiro Appellation's president and Javier González Vázquez are the winemakers at Casal de Armán.



"Best of Ribeiro"

Wine Enthusiast Magazine- A Wine Lover's Guide to Spain, 2016

EIRA DOS MOUROS, 2017 (red)



- **Region/ Sub-Region:** Spain, D.O. Ribeiro, Avia valley.
- **Grapes:** 50% Sousón, 40% Caiño Longo, and 10% Brancello.
- **Vineyard:** 100% estate fruit.
- **Soil:** Granite, Sand, and Slate.
- **Vinification:** Grape selection is done at the vineyard. Pre-fermentative cold maceration of the whole bunches, maintaining low temperatures during de-stemming. Skins soaked for 4-5 days in stainless steel.
- **Aging:** 11 months aging in stainless steel vats, bottle aged 4-5 months before release.
- **Nose:** Medium intensity on the nose showing black plums, lavender, and aromatic herbs.
- **Taste:** Full of fruit, fresh on the palate, with fresh cranberry, and blueberry notes coming through.
- **Color:** Cherry red with garnet rim.
- **Gastronomy:** Roasted chicken and game birds, grilled salmon, tuna belly, and roasted vegetables.

Eira dos Mouros is Galician language. Eira translates to Medicine woman or Chaman, which are still present in every town in Galicia. These Chamans resembled nature doctors. Mouros translates to little walls for wine terraces. These words combined, Eira Dos Mouros, translates to **“The Medicine woman of the walled terraced vineyard.”**

CRITICS & REVIEWS:

A View From The Cellar, Oct '19 - 91 points - “..the 2017 offers up a beautiful bouquet of sappy black fruit, a hint of pomegranate, bonfire, coffee grounds, a fine base of soil, just a dollop of tree bark and a smoky topnote. On the palate the wine is medium-full, bright and intensely flavored, with fine transparency and grip, modest tannins and a long, tangy and complex finish. This wine has lovely balance and plenty of personality!”

Wine & Spirits Magazine, Aug '19 - 91 points - “Focused on sousón and caiño longo, this blend fills the head with spice, a cool, brisk wine that buzzes with cracked-black-pepper scents. There’s a burst of sour cherry flavor, the wine light enough to serve with shellfish, like razor clams.”