

ADEGA FAMILIAR ELADIO PIÑEIRO
(D.O. Rías Baixas, Spain & D.O.C. Alentejo, Portugal)



"It is a journey through time, with memories of the past, using traditional varieties."

THE WINERY

Eladio Piñeiro founded Bodegas Mar de Frades in 1983, after spending many years making Albariño wine, before the Appellation Rías Baixas was granted.

In January 2003, due to events that have influenced the life of his family, he decided to sell his winery, only keeping the vineyards he owned.

Supported by his family, Eladio decided to take a step forward, doing what really excites, and motivates him, and started making wines again. By showing their roots and history, he produced a red from Portuguese Alentejo, and whites from Albariño Rías Baixas, while having absolute freedom to create, and develop small amounts of real wine.

As Pasteur said, "A wine bottle holds more philosophy than all the books in the world."

THE WINE

FRORE DE CARME, 2015 (*white*) – D.O. Rías Baixas, (Spain)



- **Grapes:** 100% Albariño, average age of the vineyards 30 years, biodynamic for 8 years, located at Salnés Valley.
- **Aging:** 1.2 years aged on fine lees in stainless steel (monthly batonnage) and 6 months bottle aged.
- **Residual sugar:** Less than 1.5 g/l.
- **Taste:** Dense, full bodied, well balanced in fruit and alcohol, with nuances of hay, brioche, and minerality. Elegant, long, and tantalizing.
- **Color:** Straw-like yellow, bright, and sharp trimmed.
- **Cork:** Glass cork... no cork problems!!!

CRITICS AND REVIEWS:

-**Wine & Spirits Magazine, Aug '18**, gave **93 points** to 2013 Frore de Carme, wine is listed "Year's Best Galician & Rías Baixas Wines"

-**A View From The Cellar, May-June '18**, gave **90 points** to 2013 Frore de Carme. "....secondary layers of complexity inform the nose of fresh lime, a bit of pineapple, lovely leesy tones, salty minerality, candied citrus peel, and a topnote of dried flowers. On the palate the wine is crisp, full-bodied, complex and well-balanced, with a fine core, very good acidity and a long, focused, and classy..."

ENVIDIACOCKINA, TÊTE DE CUVÉE 2017 (*white*) -D.O. Rías Baixas, (Spain)



- **Grapes:** 100% Albariño, average age of the vineyards 30 years, biodynamic for 8 years, located at Salnés Valley (Rías Baixas).
- **Aging:** 6 months aging on fine lees in stainless steel with weekly batonnage. Then this wine is blended with 15% of Frore de Carme wine from previous vintage that has 12.5 months aging.
- **Residual sugar:** Less than 2 g/l.
- **Taste:** Very elegant, tastes of fruit syrup, and balsamic from its aging on lees with licorice and fennel remembrances, excellent acidity, soft, fresh, unctuous, and tasty. Aftertaste is long with a mineral touch and occasional excellent bitter undertones. Very greedy.
- **Color:** Straw, light golden yellow with glints of green, neat, and shiny.

CRITICS AND REVIEWS:

-**Vinous Media (Spain's Northern Regions Keep it Cool), Mar '19** gave **92 points** to 2015 Envidiacochina. "Pale, green-tinged yellow. A highly complex bouquet evokes ripe citrus fruits, white flowers, candied ginger and smoky minerals, along with a hint of anise that emerges as the wine opens up. Shows very good depth as well as energy to its sappy Meyer lemon, quince and honeysuckle flavors, which are braced by a core of juicy acidity. Shows sharp delineation and mineral bite on the clinging finish, which leaves a refreshingly bitter orange pith note behind."

-**Wine & Spirits Magazine, Aug '18**, gave **94 points** to 2016 Envidiacochina, wine is listed "Year's Best Galician & Rías Baixas Wines"

AMODIÑO 2015 (*white*) - D.O.C. Rías Baixas, (Spain)



Amodiño - finis terrae. Amodiñop means fondly to indulge and finis terrae means the end of the earth. The wine is produced in exceptional terriors in Rias Baixas.

- **Grapes:** 100% Albariño, practices organic and Byodynamic, Salnés Valley old vineyards, Rias Baixas DO
- **Aging:** Aging on its own fine lees, with monthly batonage in stainless steel tanks for 12 months. After that ages 3 months with the previous year lees, and 3 more months with the next year lees. After that will also spend at least 5 more months of ripening in the tank, being bottled at the end of the year, so 2 years after harvest.
- **Taste:** Unctuous dry, salty, balanced acidity, silky, very long, and complex.
- **Color:** Straw yellow, intense, viscous in the glass.

CRITICS AND REVIEWS:

-**Wine & Spirits Magazine, Aug '19, gave 91 points to 2015 Amodiño.** "Eladio Piñeiro has long history in Rias Baixas...This wine comes from his old vines in Salnés. It is aged in stainless steel vats for two years on fine lees and that long aging creates a richly autolytic wine; you might anticipate its deep golden color but not the supple saturation of the fruit, spilling out of the glass in languid notes of baked nectarine and apple. Serve it with meaty fish, or braised veal."

-**Vinous Media (Spain's Northern Regions Keep it Cool), Mar '19 gave 93 points to 2015 Amodiño.** "Limpid yellow. A wild, complex bouquet displays dried pear, beeswax, lemon pith and chamomile qualities. A mineral note builds steadily in the background. Stains the palate with intense, mineral-driven citrus and orchard fruit flavors that intertwine power and finesse with a sure hand. The mineral note drives an impressively long, chewy finish that leaves suggestions of candied hazelnut and bitter pear skin behind. The food-matching possibilities here are endless."

LA COARTADA, GRAN RESERVA 2009 (*red*) - D.O.C. Alentejo, (Portugal)



La Coartada means your alibi.

- **Grapes:** 80% Aragonez (Tempranillo), 15% Alicante Bouschet (cross of garnacha and petit bouschet), and 5% Cabernet Sauvignon. Vineyards average age 25 years in espalier, biodynamic located in Estremoz, North-Central Alentejo.
- **Aging:** Long aging for 48 months in new barrels with further maturing in stainless steel casks for 36 months. No clarification or filtering applied at bottling. After that, 6 more months bottle aging.

Taste: Ample and gentle in the mouth, reveals complexity with hints of roast and minerals, but also underwood, and ink. Complex, round, edgeless despite the tannic strength. Long aftertaste with a hint of sweetness.

- **Color:** Cherry colored, purple sparkle, abundant leg, medium layer.

CRITICS AND REVIEWS:

- **Wine Spectator, July '17 gave 91 points to 2007 La Coartada.** "This savory red displays dried cherry, tea and leather notes, bound together by vibrant orange peel acidity, and mushroom undertones. Graceful, with a supple texture."

-**Wine & Spirits Magazine, Apr '17 gave 90 points to 2007 La Coartada and named it one of 'The Year's Best Portuguese Reds'.** "At first, this tastes fully mature, with the sweet mushroom notes of an old Rioja. Later, as it opens, it gains a foresty coolness, the silken texture yielding notes of pomegranate, rose, and dried flowers."

LA OLA, 2017 (*white*) - D.O. Rías Baixas, (Spain)



- **Grapes:** 100% Albariño, average age of the vineyards 30 years, biodynamic for 8 years, located at Salnés Valley.
- **Aging:** Skin contact, spontaneous fermentation ("wild" yeasts), 6-month aging on lees in stainless steel tank with monthly batonage.
- **Residual sugar:** Less than 2 g/l.
- **Taste:** Fresh, with carbon dioxide from fermentation, citrus, ample, fat, glyceric. Fruit in syrup hints, balanced acidity, structured, long and lingering finish.
- **Color:** Straw yellow, clean, bright, abundant tear.