

**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**

In the early 1980’s Eladio Piñeiro established his first winery in the Spanish region, Rías Baixas, before its official status as a D.O. appellation was granted. He gained recognition and a reputation for producing great albariño wines.

In January 2003, Eladio Piñeiro made the decision to sell the winery, but maintained ownership of his best vineyards throughout Galicia. Motivated by his family, he began a new venture, **Adega Familiar Eladio Piñeiro**, returning to the vineyard and the albariño vines. This shows the traditional albariño wines with long lees aging, adding more complexity and depth to the wines.

He supplies 100% from his vineyards, located in the key region Val do Salnés in Rías Baixas for Albariño, and from Alentejo for his Portuguese Gran Reserva red. The vineyards are farmed biodynamic and practices are carried out in the winemaking process allowing these wines to showcase their exceptional terroir, roots, and history.



## LA COARTADA, GRAN RESERVA 2009



- **Region / Sub-Region:** Portugal, Alentejo D.O.C.
- **Grapes:** 80% Aragonez (Tempranillo), 15% Alicante Bouschet (cross of Garnacha and Petit Bouschet), and 5% Cabernet Sauvignon. Vineyards average age 25 years old.
- **Soil:** Metamorphic Clay and Limestone.
- **Farming:** Organic, Biodynamic.
- **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. Then 6 more months of bottle aging before being released.
- **Nose:** Dried red fruits, blood orange, potting soil, leather.
- **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.
- **Gastronomy:** Duck, roasted suckling pig, fatty tuna, goat cheese.

La Coartada means “*your alibi*”, when your alibi is the soils, the vines and your terroir.

### CRITICS AND REVIEWS:

**Wine Spectator, July '17 - 91 points** - “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 - 90 points** - ‘**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 notes of pomegranate, rose, and dried flowers.”

## AMODIÑO 2016 (white)



- **Region / Sub-Region:** Spain, Rías Baixas, Salnés Valley.
- **Grapes:** 100% Albariño.
- **Soil:** Granite sandy soils.
- **Farming:** Organic, Biodynamic.
- **Vinification:** Spontaneous fermentation in stainless steel.
- **Aging:** Aging on its own fine lees, with monthly bâtonnage 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. Will spend at least 5 more months of ripening in the tank, bottled at the end of the year, so 2 years after harvest.
- **Nose:** Dried fruits, apple skins, pear, candied lemon, floral tea.
- **Taste:** Unctuous dry, salty, balanced acidity, silky, very long, and complex.
- **Color:** Straw yellow, intense, viscous in the glass.
- **Gastronomy:** Shellfish, steamed mussels, pasta with clams, richer fish like salmon, roasted chicken, veal.

Amodiño – *finis terrae*. Amodiño means fondly to indulge and *finis terrae* means the end of the earth. Together they mean “Fondly indulge to the end of the earth”. This wine is produced in exceptional terroirs in Rías Baixas.

### CRITICS AND REVIEWS:

**Wine & Spirits Magazine, Aug '19 - 91 points** - “Deep golden color but not the supple saturation of the fruit, spilling out of the glass in liquid notes of baked nectarine and apple.”

**Vinous Media (Spain’s Northern Regions Keep it Cool), Mar '19 - 93 points** -

“A wild, complex bouquet displays dried pear, beeswax, lemon pith and chamomile. Mineral-driven citrus and orchard fruit flavors. The mineral note drives an impressively long, chewy finish that leaves suggestions of candied hazelnut and bitter pear skin behind”

## ENVIDIACOCKINA, TÊTE DE CUVÉE 2018



- **Region / Sub-Region:** Spain, Rías Baixas, Salnés Valley.
- **Grapes:** 100% Albariño, average age of the vineyards 30 years.
- **Soil:** Granite sandy soils.
- **Farming:** Organic, Biodynamic.
- **Vinification:** Spontaneous fermentation in stainless steel.
- **Aging:** 6 months aging on fine lees in stainless steel with weekly bâtonnage. Then this wine is blended with 15% of Frore de Carme wine from the previous vintage that has 12.5 months aging.
- **Residual sugar:** Less than 2 g/l.
- **Nose:** Candied citrus, nectarines and peaches, white flowers, mineral.
- **Taste:** Very elegant, ripe fruits, and balsamic from lees, licorice and fennel.
- **Color:** Straw, light golden yellow with glints of green, neat, and shiny.
- **Gastronomy:** Perfect with all types of seafood, oysters, fish tacos, fresh pastas, white meats.

Envidiacochina means to aspire to have someone's good fortune.

### CRITICS AND REVIEWS:

**Vinous Media, Mar '19 - 92 points** - "A highly complex bouquet evokes ripe citrus fruits, white flowers, candied ginger and smoky minerals. Meyer lemon, quince and honeysuckle flavors, which are braced by a core of juicy acidity..."

**Wine & Spirits Magazine, Aug '18 - 94 points** - "Year's Best Galician & Rias Baixas Wines"

## FRORE DE CARME, 2015



- **Region / Sub-Region:** Spain, Rías Baixas, Salnés Valley.
- **Grapes:** 100% Albariño, average age of the vineyards 30 years.
- **Soil:** Granite Sandy Soils.
- **Farming:** Organic, Biodynamic.
- **Vinification:** Spontaneous fermentation in stainless steel.
- **Aging:** 1.2 years aged on fine lees in stainless steel (monthly bâtonnage) and 6 months bottle aged.
- **Residual sugar:** Less than 1.5 g/l.
- **Nose:** Nuances of hay, brioche, and minerality combined with orchard fruit, lemon zest, and white flowers.
- **Taste:** Dense, full bodied, well balanced in fruit and alcohol. Elegant, long, and tantalizing.
- **Color:** Straw-like yellow, bright, and sharp trimmed.
- **Gastronomy:** Perfect with all types of shellfish, fresh and raw fish, white meats like chicken thighs.
- **Cork:** Glass cork. No cork problems.

### CRITICS AND REVIEWS:

**Wine & Spirits Magazine, Aug '18, - 93 points** - "Year's Best Galician & Rías Baixas Wines"

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