

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

FINCA OS LOUREIROS, 2016 (white)



- **Region/ Sub-Region:** Spain, D.O. Ribeiro, Avia Valley.
- **Grapes:** 100% Treixadura.
- **Vineyard:** Single Vineyard - Os Loureiros.
- **Soil:** Granite, Sand, and Slate.
- **Vinification:** Vineyard of 100% Treixadura, that yield grapes with greater maturation potential; manual harvesting. Fermentation at controlled temperature in 500 liters French oak barrels.
- **Ageing:** On the lees with bâtonnage for 6 months and then 10 more months of bottle aging.
- **Nose:** Aromas of pear and ripe citrus are intertwined with the nuances of vanilla and baking spice.
- **Taste:** Full length and balanced on the pallet, fresh and clean finish. Hints of minerality and light tannins from the stems and oak.
- **Color:** Bright straw yellow and gold.
- **Gastronomy:** Mature Galician cheese, grilled seafood, octopus and game birds.

Within sight of the famous Benedictine monastery, there are three hectares of white varieties in the village of San Clodio. The vines are more than 20 years old, making the vineyard one of the oldest of indigenous varieties in all of Ribeiro.

CRITICS & REVIEWS:

Wine Spectator, July 19' - 92 points - "This rich white shows depth and grip. Smoky, heather and mineral notes frame pear, dried apple, and orange peel flavors that avolve into tobacco, dried honey and lanolin accents..."

Vinous Media, Mar '19 - 92 points - "Vibrant, mineral-tinged citrus and orchard fruit aromas, suggestions of sea salt, jasmine, vanilla and smoky lees. Offers concentrated pear nectar, tangerine, honeysuckle and candied ginger flavors that are braced by a zesty mineral quality that gains power with aeration..."