

## **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 19<sup>th</sup> century. The winery property is an 18<sup>th</sup> 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, 2018 (white)



- **Region/ Sub-Region:** Spain, D.O. Ribeiro, Avia valley.
- **Grapes:** 100% Treixadura.
- **Vineyard:** 100% estate fruit.
- **Soil:** Granite, Sand, and Slate.
- **Vinification:** Grape selection is done at the vineyard, then cold maceration of the whole grape cluster. Pressed and fermented at low temperatures in stainless steel tanks. Stabilized for some months in vats until it's bottled in June.
- **Nose:** Fresh, vivid, bright, with notes of exotic tropical fruits, mango and quince.
- **Taste:** A pleasant and long finish with beautiful minerality. Lovely purity of fruit. Finishes with floral notes and spice.
- **Color:** Very bright straw yellow with greenish gleams.
- **Gastronomy:** Perfect with salty fish, such as sardines, or mackerel.

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:

**Wine Spectator, Jan 31- Feb 29, '20 - 90 points** – Spotlight on Spanish Whites of Guide to Smart Buys

**Wine Spectator, December 19' - 90 points** - “Expressive, generous and lively, offering flinty and briny notes, with pear and quince flavors, followed by floral and spice details.