

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 MISENHORA, 2017 (white)



- **Region/ Sub-Region:** Spain, D.O. Ribeiro, Avia Valley.
- **Grapes:** 90% Treixadura, 5% Godello, and 5% Albariño.
- **Vineyard:** One the highest vineyards in the Avia Valley. Selection from 20 Hectares estate vineyard.
- **Soil:** Granite, Sand, and Slate.
- **Vinification:** Careful selection process at the vineyard to assure Treixadura, Godello, and Albariño, with greatest maturation potential; manual harvesting.
- **Ageing:** Rest on deposit for 10 months, 6 of them on their lees, and 8-11 months in bottle until released to the market.
- **Nose:** Fine aromas of fruit (yellow pears), with mineral and milky shades and a touch of raw almonds.
- **Taste:** Very personal and long taste. Intense in the mouth, complete, soft, dry and wide.
- **Color:** Light green and yellow gold hues.
- **Gastronomy:** Great with all shellfish, game birds, and creamy cheese.

Finca Misenhora means the Madam's vineyard. This wine is a single vineyard bottling of old native vines. The wine is kept in stainless steel tanks on its lees with monthly bâtonnage.

CRITICS & REVIEWS:

Wine Spectator, July 19' - 92 points - "This white shows good density, framed by firm acidity and light tannins, with rich flavors of pear compote, blood orange, heather, and mineral. The long finish offers orange peel, vanilla, and spice details"

Vinous Media, Mar '19 - 93 points - "Potent, mineral-accented pit and citrus fruit, floral and honey perfumed nose, Meyer lemon and pear flavors The mineral note drives an impressively long, juicy finish..."