

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

EIRA DOS MOUROS, 2017 (red)



- **Region/ Sub-Region:** Spain, D.O. Ribeiro, Avia valley.
- **Grapes:** 50% Sousón, 40% Caiño Longo, and 10% Brancello.
- **Vineyard:** 100% estate fruit.
- **Soil:** Granite, Sand, and Slate.
- **Vinification:** Grape selection is done at the vineyard. Pre-fermentative cold maceration of the whole bunches, maintaining low temperatures during de-stemming. Skins soaked for 4-5 days in stainless steel.
- **Aging:** 11 months aging in stainless steel vats, bottle aged 4-5 months before release.
- **Nose:** Medium intensity on the nose showing black plums, lavender, and aromatic herbs.
- **Taste:** Full of fruit, fresh on the palate, with fresh cranberry, and blueberry notes coming through.
- **Color:** Cherry red with garnet rim.
- **Gastronomy:** Roasted chicken and game birds, grilled salmon, tuna belly, and roasted vegetables.

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:

A View From The Cellar, Oct '19 - 91 points - “..the 2017 offers up a beautiful bouquet of sappy black fruit, a hint of pomegranate, bonfire, coffee grounds, a fine base of soil, just a dollop of tree bark and a smoky topnote. On the palate the wine is medium-full, bright and intensely flavored, with fine transparency and grip, modest tannins and a long, tangy and complex finish. This wine has lovely balance and plenty of personality!”

Wine & Spirits Magazine, Aug '19 - 91 points - “Focused on sousón and caiño longo, this blend fills the head with spice, a cool, brisk wine that buzzes with cracked-black-pepper scents. There’s a burst of sour cherry flavor, the wine light enough to serve with shellfish, like razor clams.”

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.

CASAL DE ARMÁN, 2017 (red)



- **Region/ Sub-Region:** Spain, D.O. Ribeiro, Avia valley.
- **Grapes:** 34% Sousón, 33% Caiño Longo, and 33% Brancellao.
- **Vineyard:** 100% estate fruit.
- **Soil:** Granite, Sand, and Slate.
- **Vinification:** Grapes are handpicked, selection is done at the vineyard. Whole berry pre-fermentation, then cold maceration. Cold temperature is maintained during the de-stemming and vatting. Maceration of grape skins for 7 days in stainless steel.
- **Aging:** Racked and then rests in stainless steel vats for 11 months prior to bottling. Aged in the bottle for an additional 3-4 months.
- **Nose:** Fresh stone fruit aromas, balsamic, fruity expression.
- **Taste:** Fruity and structured, cherry plums, tart berries and dry minerality.
- **Color:** Cherry red with violet rim.
- **Gastronomy:** Octopus, seafood, roasted vegetables, grilled meats. Soft aromatic cheeses like Camembert and Galician Tetilla, dark chocolate with sea salt.

This wine is made from 100% estate fruit coming from a few hectares of vineyards. Casal de Armán red uses only native red varietals that are found in Galicia, situated in historic areas of the Avia valley.

CRITICS & REVIEWS:

Vinous Media, Mar '19 - 90 points - "Youthful violet color. Displays an array of fresh red/blue fruit, floral and mineral topnotes. Juicy, focused and light on its feet, offering bitter cherry and boysenberry flavors. Finishes long and lively, with smooth, even tannins..."

A View From The Cellar, May-June '18 - 90 points - "lovely nose of dark berries, cherries, pepper, woodsmoke, a fine base of soil, a touch of tree bark, and a lovely mix of botanicals... medium-full, bright, soil-driven and complex, fine focus and grip, lovely acids and a complex finish..."

CASAL DE ARMÁN, 2018 (white)



- **Region/ Sub-Region:** Spain, D.O. Ribeiro, Avia valley.
- **Grapes:** 90% Treixadura, 5% Godello, and 5% Albariño.
- **Vineyard:** All estate fruit, selection done in vineyards.
- **Soil:** Granite, Sand, and Slate.
- **Vinification:** Combining grapes from different soil types to show the unique character. Temperature control from the moment grapes are picked. Whole berries are pressed using a pneumatic press with steams. The must settles naturally and then ferments in stainless steel tanks.
- **Aging:** Rest for 9 months in tank prior to bottling.
- **Nose:** Intensity aromas, white flowers, fennel, small season stone fruits, litchis, peach notes, balsamic and spring water.
- **Taste:** Fresh, uncutous and structured. Exotic fruits scents, grapefruit, fresh herbs, mint and a perfectly integrated acidity and a final long taste.
- **Color:** Very bright straw yellow with greenish gleams.
- **Gastronomy:** Shellfish, simply cooked, or raw.

Casal de Armán Blanco is the flagship wine of the winery. It is 90% Treixadura in a blend that includes Godello and Albariño, the traditional blend of the family. It is made using grapes only from estate vineyards.

CRITICS & REVIEWS:

Wine Spectator, Jan 31- Feb 29, '20 - 91 points – Spotlight on Spanish Whites of Guide to Smart Buys

Wine Spectator, July '19 - 91 points – “This white is generous and expressive. The round texture carries bright notes of quinine, heather and grapefruit, with pear and blood orange flavors adding depth...”