

DO FERREIRO ALBARIÑO



100% Albariño, 20-120+ year-old vines. Bright lemon color with green reflections. Aromas of sea spray, white flowers, citrus, peaches and fresh herbs. Round, textured and fresh with excellent acidity. Bright fruit with salty, smoky, mineral flavors. The finish is persistent, nervy and satisfying. It is one of the few Albariños to improve in bottle for up to a decade (maybe longer?) beyond the vintage year. Enjoy on its own or with all types of seafood, soft cheeses, or lightly seasoned white meats. Practicing Organic.

From Meaño in the Salnés Valley at 150m to 250m. The valley's proximity to the ocean, ideal climate & decomposed granitic soil have earned it the reputation for being the best zone in Rías Baixas for growing profound albariño. Their

Albariño is a blend of these plots; no other grape varieties or regions are added. After manual harvest and sorting bunch by bunch in the vineyard, the grapes are destemmed and given a brief cold soak. Fermentation with indigenous yeasts using the *pied de cuve* method in temperature-controlled stainless-steel tanks. Aged on the lees for at least six months before bottling, with weekly stirring for the first 2 months.

Do Ferreiro is a small family winery in the historic heart of Spain's coastal Rías Baixas region, founded by Gerardo Mendez in 1973. Highly regarded for crafting albariño, the winery has become a reference point for the grape. They farm over 175 tiny plots (totaling 25 acres) of albariño by hand, located in the Salnés subzone of Rías Baixas. Gerardo Méndez was part of the original group of 14 growers who were integral in forming the original denomination of origin Rías Baixas in 1988. The first wine made by Gerardo without labels was in 1973, with the first labeled, vintage wine from Do Ferreiro appearing in 1986. Gerardo also began recovering old vineyards, introducing organic farming, and restoring traditional trellising methods. He lets his chickens roam through the vineyards the way his ancestors did in the past. Do Ferreiro was born from incredible raw material and an uncompromising dedication to quality, a legacy that continues today with his Gerardo's son, Manuel, and daughter, Encarna, all working together to craft Do Ferreiro. Today, Manuel and Encarna contribute to the same spirit of uncompromising quality to the family business as they also push the exploration of Rías Baixas into new, uncharted territory.

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Tasting Note:

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Old-vine Albariño. Aromas of sea spray, white flowers, citrus, peach & fresh herbs; bright fruit with salty, smoky, mineral flavors; round, textured & fresh; excellent acidity; the finish is persistent, nervy & satisfying. Practicing Organic.

Shelf Talker:



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