

# OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

## Lagar de Pintos Edición Los Nietos



Lagar de Pintos is a family estate currently run by its 4th generation, winemaker Marta Castro-Pintos. The family home and winery are in a traditional Galician pazo, or manor house, in the Val do Salnés town of Ribadumia. The estate was originally a farmstead for raising sheep and cows, and in the 1950's the family planted grapevines. Marta's father, Pepe Pintos, modernized the estate in the 1980's during the local revival of the Albariño grape variety. In the 2000's, Marta converted all the vineyards to organic farming, and has been a pioneer on this front in Rías Baixas ever since.

All four generations at the Lagar de Pintos winery have shared a single philosophy regarding their work: respect and commitment to the land. According to Marta, the essence and identity of Lagar de Pintos lies in its vineyards, which are treated with respect. The whole winery team strives for excellence, committed to maintaining a healthy, organic growing environment that can be highlighted by modern production processes such as strict grape selection at harvest.

**WHAT MAKES THIS WINE UNIQUE?:** This wine is named for 'the grandchildren,' who represent the future of the winery, and whose approaches to the future of Albariño — such as extreme aging on the lees — is exceptionally bright.

**GRAPE:** 100% Albariño, trellised in the traditional system "Emparrado" or pergola, average age of vines is 40 years. For Los Nietos, grapes come from our own parcels, in sandy soils, at 4m (13ft) altitude above sea level.

**VINIFICATION AND AGING:** Fermentation and 45 months of aging in stainless steel vats, with lees stirring, then bottling and resting in the cellar before release.

**LOCATION, SOIL, CLIMATE:** Located in Spain's upper northwest corner, Rías Baixas is just above the border with Portugal. Rías Baixas means low rivers, a reference to the area's many rivers that lead to the ocean. The landscape is low undulating hills, and the vineyard is planted on the slopes and on the flat valley floors. This area's climatic conditions give this wine an "Atlantic" character. Of the 5 subzones in Rías Baixas, Val do Salnés is the coolest due to the proximity of the Atlantic Ocean. Yearly rainfall is above 1,700 millimeters (66 inches), or what one would expect in one of the wettest regions in Spain. The area is quite foggy with an average temperature from April-October of 63.4 F.

**TASTING NOTES** Deep gold in color, with intense aromas of citrus, herbs, and the toasty notes offered by the extended lees contact. On the palate, the wine recalls dried fruits, almond, and the sea, with a toasty, saline, extremely dry finish.

**ALCOHOL CONTENT:** 13%

**UPC CODE:** 8437025118069

