

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.



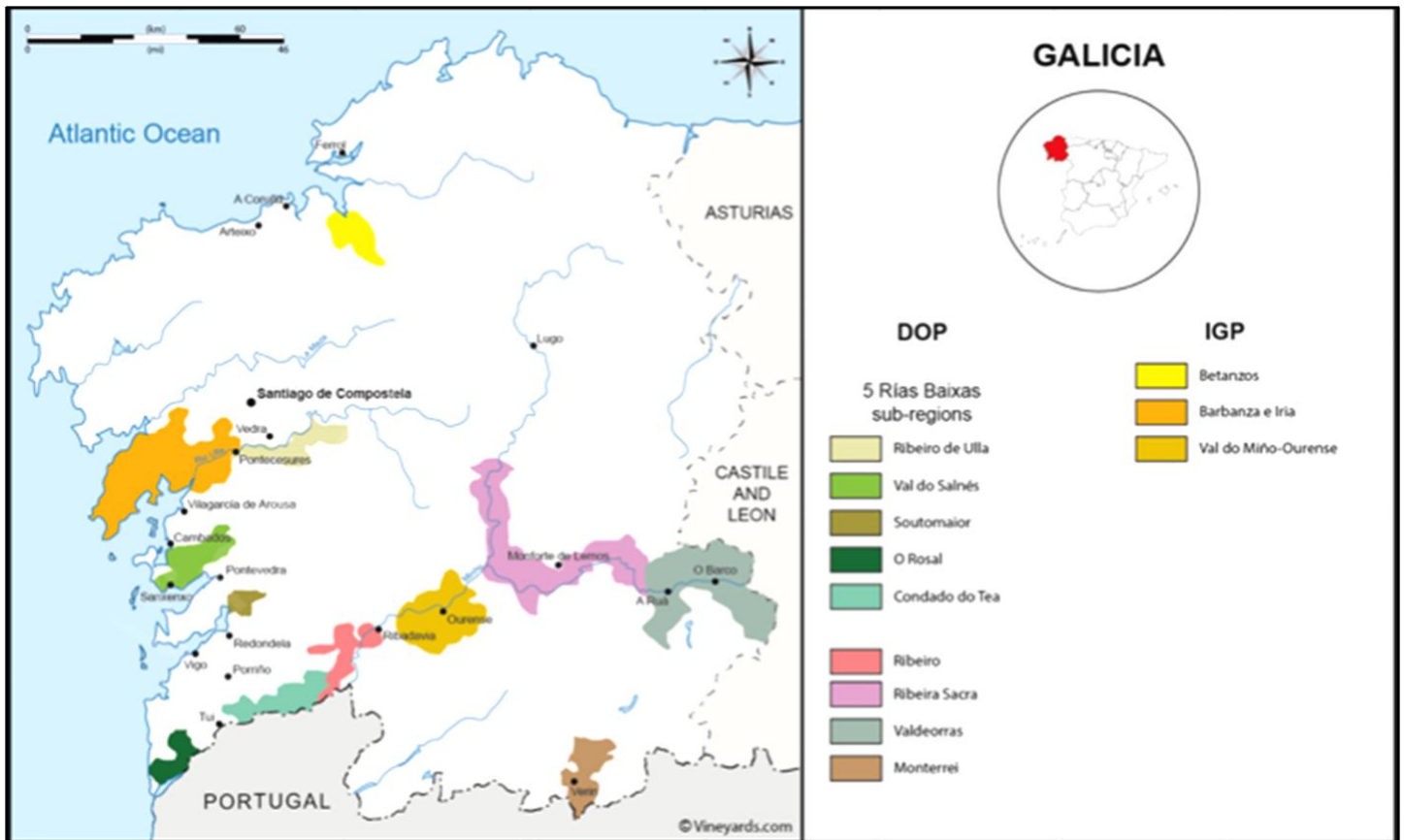
"Best of Ribeiro"

Wine Enthusiast Magazine- A Wine Lover's Guide to Spain, 2016



Casal de Armán Terraced Vineyards

Map of Galicia
Casal de Armán is in Ribeiro D.O.



FINCA OS LOUREIROS, 2017 (white)



- **Region/ Sub-Region:** Spain, D.O. Ribeiro, Avia Valley.
- **Grapes:** 100% Treixadura.
- **Vineyard:** Single Vineyard - Os Loureiros.
- **Soil:** Granite, Sand, and Slate.
- **Vinification:** Vineyard of 100% Treixadura, that yield grapes with greater maturation potential; manual harvesting. Fermentation at controlled temperature in 500 liters French oak barrels.
- **Ageing:** On the lees with bâtonnage for 6 months and then 10 more months of bottle aging.
- **Nose:** Aromas of pear and ripe citrus are intertwined with the nuances of vanilla and baking spice.
- **Taste:** Full length and balanced on the pallet, fresh and clean finish. Hints of minerality and light tannins from the stems and oak.
- **Color:** Bright straw yellow and gold.
- **Gastronomy:** Mature Galician cheese, grilled seafood, octopus and game birds.

Within sight of the famous Benedictine monastery, there are three hectares of white varieties in the village of San Clodio. The vines are more than 20 years old, making the vineyard one of the oldest of indigenous varieties in all of Ribeiro.

CRITICS & REVIEWS:

Vinous Media, June 21' - 93 points – “Light, bright yellow. Intense pear, nectarine, orange pith and sweet butter aromas display fine clarity and a building floral topnote. Palate-staining orchard and pit fruit and honeysuckle flavors show a silky quality and tighten up on the back half. Concentrated but energetic as well, delivering impressive, floral-driven persistence and lingering stoniness.”

International Wine Review, Jan 21' - 92 points – “Medium yellow straw. Showing an effusive nose of ripe pear and clementine joined by a suggestion of honeysuckle, this 100% single vineyard Treixadura offers a multi-dimensional palate of expressive fruit and herbs working in tandem. It offers a fine, straight focus with good precision and perfectly proportioned acidity. Finishes with a persistent minerality. Sourced from a 3 ha vineyard in San Clodio within sight of the Benedictine monastery. Fermented in 500L French oak and aged on the lees with battonage for 6 months.”