

CASAL DE ARMÁN

D.O. RIBEIRO, SPAIN



UNIQUE VARIETIES ON RIBEIRO

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 Ribadavia, 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 to 1,500 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 winemaking 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 varieties, including white varieties, principally Treixadura, Godello, Albariño, Loureiro, and also reds, Brancellao, Caiño Longo, and Souson. The grapes are handpicked, and 100% of their wines are estate fruit.

Casal de Armán, 2024 (Red)



HISTORY:

Casal de Armán, founded in the late 1990's by the González family in Ribadavia, Galicia, produces Ribeiro wines from 50 acres of terraced, granite-based vineyards, focusing on indigenous varietals and minimal intervention.

TECHNICAL TASTE:

Region/ Sub-Region: D.O. Ribeiro, Avia valley.

Alcohol: 13.0%.

Variety: This Galician endemic and small production grapes: 33% Sousón, 34% Caiño Longo, 33% Brancellao, which grow on their terraces of granite, sand, and slate soils.

Aging: Vinification features handpicked grapes with vineyard selection, followed by whole berry pre-fermentation and 7-day maceration in stainless steel under controlled cold temperatures. Racked and then rests in stainless steel vats for 11 months prior to bottling. Aged in the bottle for an additional 3-4 months.

Tasting Notes:

Cherry red with a violet rim. Aromas of fresh stone fruits, balsamic notes, and a fruity expression on the nose. Fruity and structured palate with flavors of cherry plums, tart berries, and dry minerality.

Wine & Spirits Magazine: Awarded 91 points, noted for its fresh, floral style with bright red sour-cherry flavors, ideal for pairing with summery grilled lamb.

Vinous Media: Awarded 90 points, described as deep ruby with ripe cherry and blackberry aromas. Juicy and smooth on the palate with subtly sweet dark fruit flavors, a touch of smokiness, and a long, chewy finish framed by dusty tannins.