

ELADIO PIÑEIRO RURAL WINES

D.O. RÍAS BAIXAS, SPAIN



LEGACY OF ALBARIÑO EXCELLENCE

In the early 1980s, Eladio Piñeiro established his first winery in the Spanish region of Rías Baixas, before its official status as a D.O. appellation was granted. He gained recognition and a reputation for producing exceptional Albariño wines, becoming a notable figure in the region's winemaking community.

In January 2003, Eladio Piñeiro made the pivotal decision to sell his winery but retained ownership of his best vineyards throughout Galicia. Motivated by his family and a desire to return to his roots, he began a new venture, Frore de Carme, focusing once again on Albariño vines.

This new chapter in his winemaking journey emphasizes traditional Albariño wines with extended lees aging, which adds complexity and depth to the wines.

Piñeiro's meticulous vineyard practices and dedication to traditional methods ensure that Frore de Carme wines embody the rich terroir and unique characteristics of Galicia. The extended lees aging process enhances the wines, providing a distinctive texture and a nuanced flavor profile that sets them apart.

Frore de Carme continues to reflect Eladio Piñeiro's passion and expertise with its excellent quality of Albariño winemaking.

Envidiacochina, Tête de Cuvée 2023



HISTORY:

Eladio Piñeiro founded his first winery in Rías Baixas in the 1980s and, after selling it in 2003, launched Frore de Carne, focusing on traditional Albariño wines with extended lees aging.

TECHNICAL TASTE:

Region/ Sub-Region: Spain, Salnés Valley. Rías Baixas D.O.

Alcohol: 13%.

Variety: 100% Albariño, average age of the vineyards 30 years. Granite Sandy Soils and a farming process organic and biodynamic.

Aging: 6 months aging on fine lees in stainless steel with weekly bâtonnage, blended with 15% of Frore de Carne wine from the previous vintage aged 12.5 months.

Tasting Notes:

Straw, light golden yellow with glints of green, neat, and shiny. Nose of candied citrus, nectarines, peaches, white flowers, and mineral notes. Very elegant taste with ripe fruits, balsamic from lees, licorice, and fennel.

Wine Enthusiast: Awarded 92 Points, Envidiacochina 2022, This wine has a nose of Bartlett pear and guava with a touch of orange zest. It is bright at first sip, offering flavors of pineapple, grapefruit, orange blossom, and a hint of lemon zest on the vivid finish.

Wine Spectator: Awarded 91 points, Envidiacochina 2020 is a light- to medium-bodied Albariño with rich juiciness and flavors of baked peach, passion fruit, star anise, and honeycomb. It is well-balanced by a tang of salty minerality, elegant, and finishes with lingering spices.