

FRORE DE CARME, S.L.
(D.O. Rías Baixas, Spain & D.O.C. Alentejo, Portugal)



“It is a journey through time, with memories of the past, using traditional varieties.”

THE WINERY

In the early 1980’s Eladio Piñeiro established his first winery in the Spanish region, Rías Baixas, before its official status as a D.O. appellation was granted. He gained recognition and a reputation for producing great albariño wines.

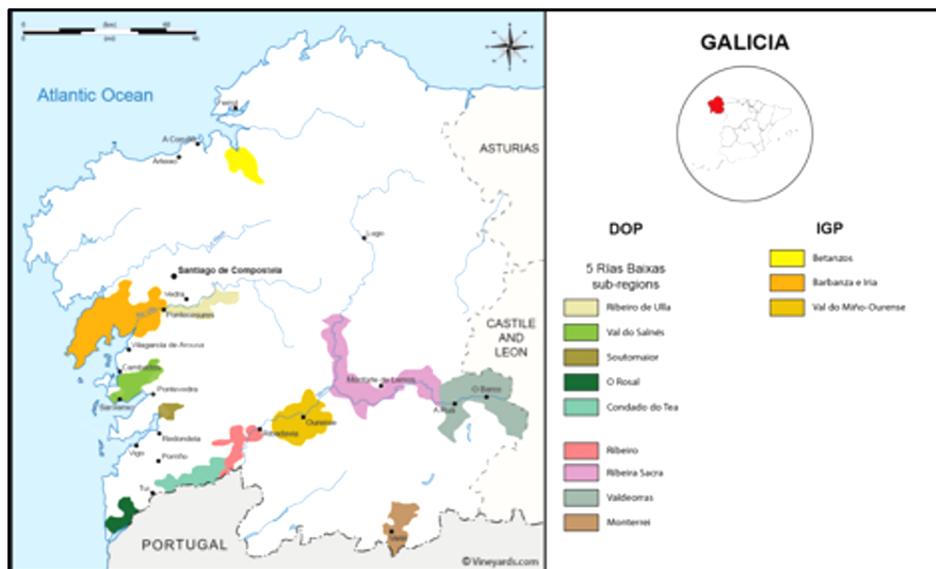
In January 2003, Eladio Piñeiro made the decision to sell the winery, but maintained ownership of his best vineyards throughout Galicia. Motivated by his family, he began a new venture, **Frore de Carne**, returning to the vineyard and the albariño vines. This shows the traditional albariño wines with long lees aging, adding more complexity and depth to the wines.

He supplies 100% from his vineyards, located in the key region Val do Salnés in Rías Baixas for Albariño, and from Alentejo for his Portuguese Gran Reserva red. The vineyards are farmed biodynamic and practices are carried out in the winemaking process allowing these wines to showcase their exceptional terroir, roots, and history.



Maps of Rías Baixas D.O.

Eladio Piñeiro Albariño vineyards are located in Val do Salnés



FRORE DE CARME, 2016/17



- **Region / Sub-Region:** Spain, Rías Baixas, Salnés Valley.
- **Grapes:** 100% Albariño, average age of the vineyards 30 years.
- **Soil:** Granite Sandy Soils.
- **Farming:** Organic, Biodynamic.
- **Vinification:** Spontaneous fermentation in stainless steel.
- **Aging:** 1.2 years aged on fine lees in stainless steel (monthly bâtonnage) and 6 months bottle aged.
- **Residual sugar:** Less than 1.5 g/l.
- **Nose:** Nuances of hay, brioche, and minerality combined with orchard fruit, lemon zest, and white flowers.
- **Taste:** Dense, full bodied, well balanced in fruit and alcohol. Elegant, long, and tantalizing.
- **Color:** Straw-like yellow, bright, and sharp trimmed.
- **Gastronomy:** Perfect with all types of shellfish, fresh and raw fish, white meats like chicken thighs.
- **Cork:** Glass cork. No cork problems.

CRITICS AND REVIEWS:

International Wine Report, Oct '22 gave 93 points, Frore de Carme 2017 -

“A superb ambrosia for the gods. Intense aromatics of tangerine marmalade, peach, honeysuckle, and lemon curd danish. Fruit forward and juicy yet dry and elegant. Tannin balances perfectly with a resonating acidity. Meyer lemon, nectarine and baked pineapple coat the mouth while a well-placed mineral undertone carries through a long flavorful finish.”

A View from the Cellar, May '22 gave 92 points, Frore de Carme 2016 - “The 2016 single vineyard bottling of Frore de Carme Albariño from Eladio Piñeiro is sealed up with a Vinolok, which I have zero experience with how wines age under this closure. However, at age six, it seems to have worked marvelously well, as the wine is drinking with style and grace and shows no side effects from not being sealed under a natural cork. The excellent bouquet wafts from the glass in a mix of fresh lime, tart orange, wet stone minerality, gentle leesy tones of straw, citrus peel and a topnote of dried flowers. On the palate the wine is vibrant, full-bodied and beautifully complex with bottle age, with a fine core of fruit, excellent soil undertow, sound framing acids and a long, complex and beautifully balanced finish. I love aged Albariño and this wine makes me want to go digging down in my cellar and start pulling out some of the bottles I have down there that I have been aging for a while, to see if they are evolving as gracefully. A lovely wine.”