Think Global Wines

827 State Street, Suite 28 Santa Barbara, CA 93101 contact@thinkglobalwines.com Phone: 805.965.4796 Fax: 805.965.4795

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 vinyards 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.

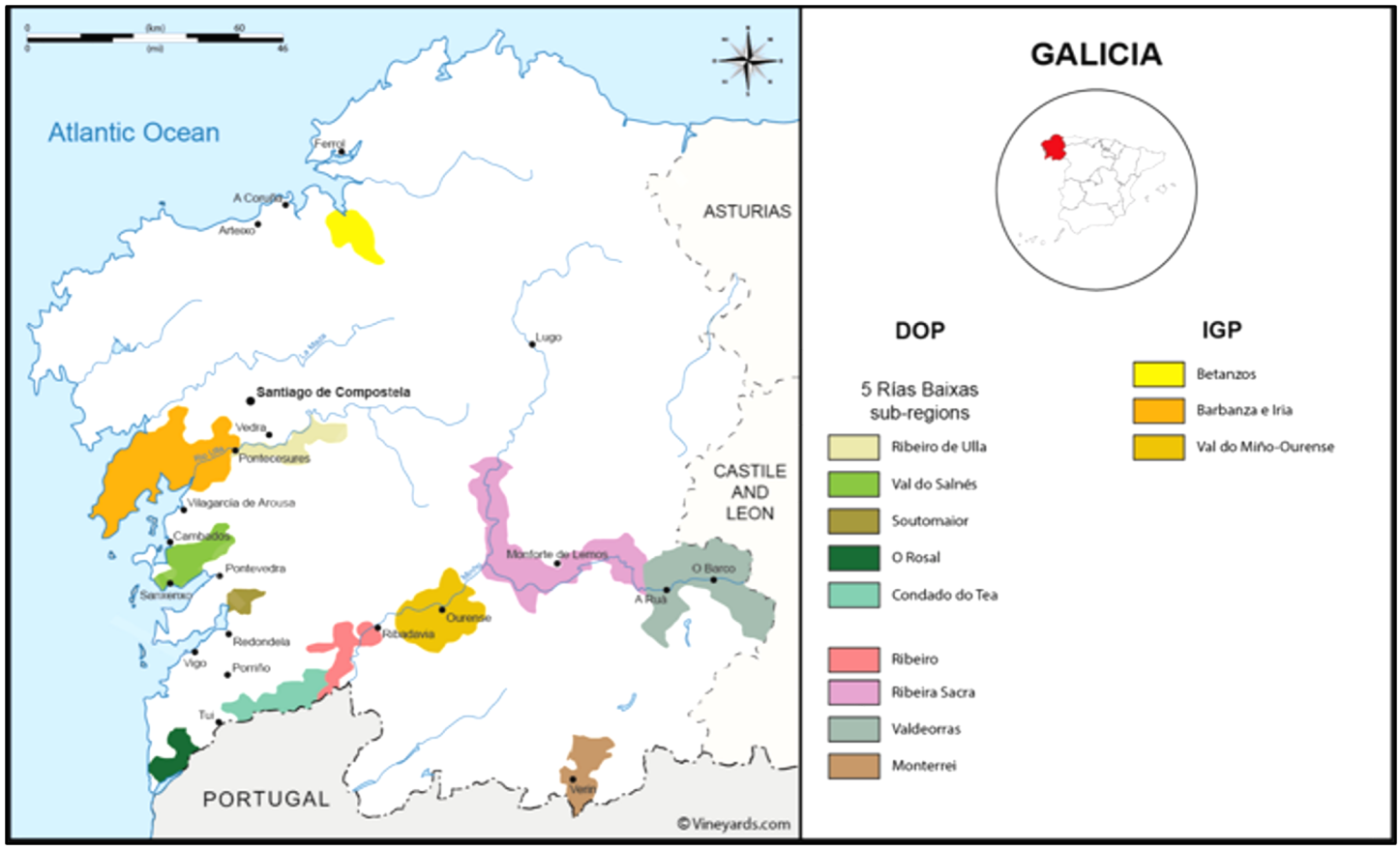
"Best of Ribeiro"

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

Casal de Armán Terraced Vineyards

Map of Galicia

Casal de Armán is in Ribiero D.O.



CASAL DE ARMÁN, 2020/21 (red)

- **Region/ Sub-Region:** Spain**,** D.O. Ribeiro, Avia valley.
- **Grapes**: 33% Sousón, 34% Caiño Longo, and 33% Brancellao.
- **Vineyard**: 100% estate fruit.
- **Soil**: Granite, Sand, and Slate.
- **Vinification**: Grapes are handpicked, selection is done at the vineyard. Whole berry pre-fermentation, then cold maceration. Cold temperature is maintained during the de-stemming and vatting. Maceration of grape skins for 7 days in stainless steel.
- **Aging**: Racked and then rests in stainless steel vats for 11 months prior to bottling. Aged in the bottle for an additional 3-4 months.
- **Nose**: Fresh stone fruit aromas, balsamic, fruity expression.
- **Taste**: Fruity and structured, cherry plums, tart berries and dry minerality.
- **Color:** Cherry red with violet rim.
- **Gastronomy:** Octopus, seafood, roasted vegetables, grilled meats. Soft aromatic cheeses like Camembert and Galician Tetilla, dark chocolate with sea salt.

This wine is made from 100% estate fruit coming from a few hectares of vineyards. Casal de Armán red uses only native red varietals that are found in Galicia, situated in historic areas of the Avia valley.

CRITICS & REVIEWS:

Wine & Spirits Magazine, August ’21 gave 91 points, Casal de Armán 2019 – “This is a blend of brancellao, souson and caiño longo from five acres of vines in the granite sands, clay and slate of the Avia valley. It’s a fresh, floral, stainless-steel style with bright red sour-cherry flavors. All the juice of a cherry for summery grilled lamb.”

Vinous Media, June ’21 gave 90 points, Casal de Armán 2019 – “Deep ruby. Ripe cherry and blackberry aromas are energized by a pepper nuance. Juicy and smooth on the palate, offering subtly sweet dark fruit flavors and a touch of smokiness. The spicy note repeats strongly on a long, chewy finish framed by dusty, even tannins.”