

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



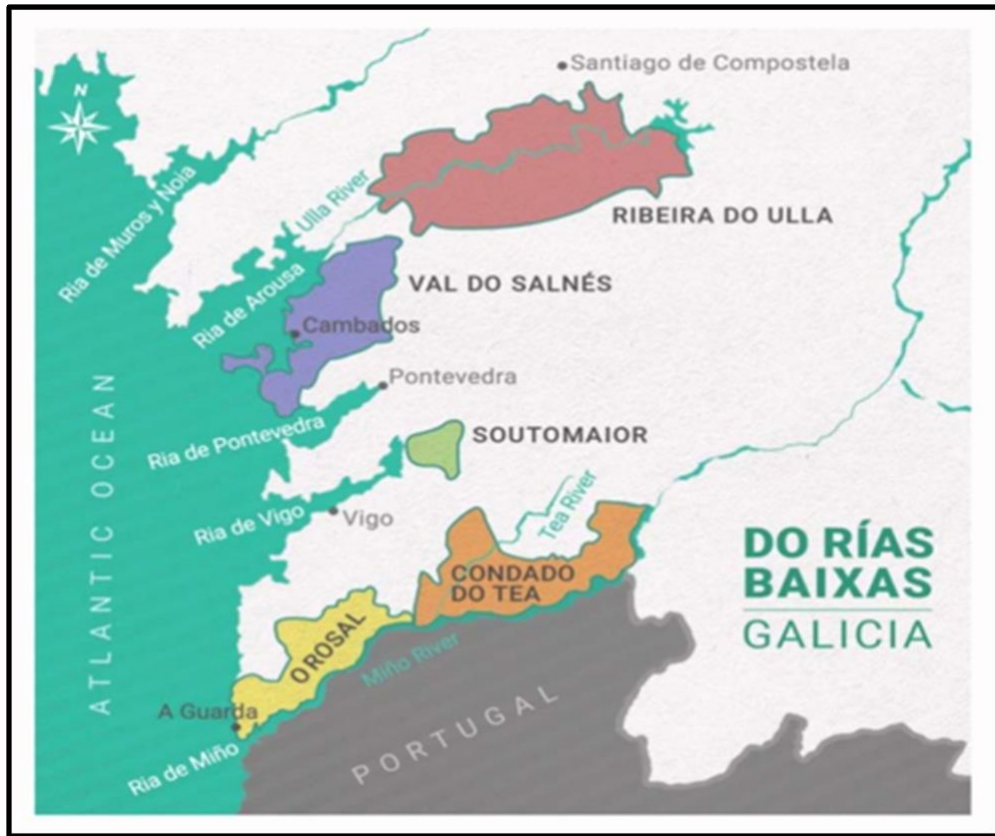
“It is a journey through time, with memories of the past, using traditional varieties.”

### **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.

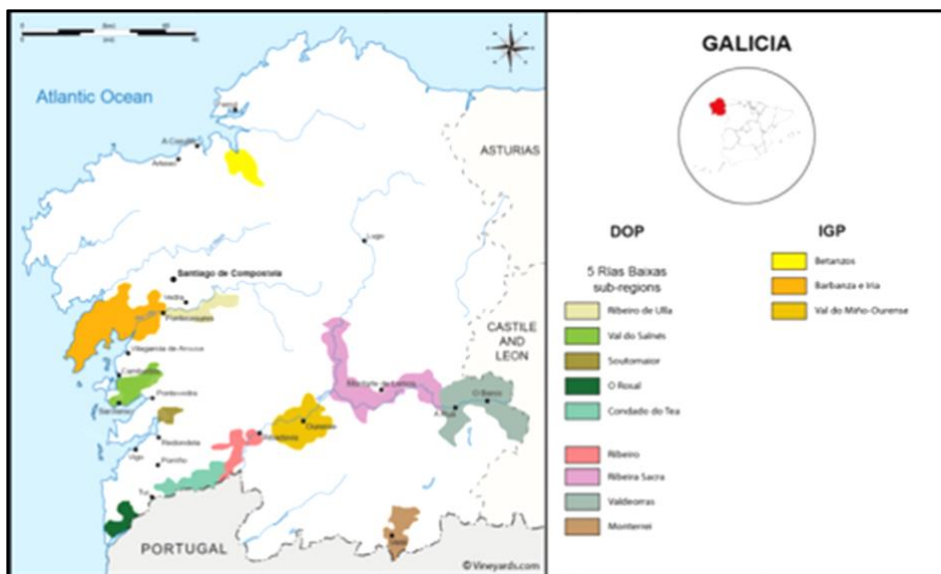
In January 2003, Eladio Piñeiro made the decision to sell the winery, but maintained ownership of his best vineyards throughout Galicia. Motivated by his family, he began a new venture, **Frore de Carne**, returning to the vineyard and the Albariño vines. This shows the traditional Albariño wines with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



## LA COARTADA, GRAN RESERVA 2009/10



- **Region / Sub-Region:** Portugal, Alentejo D.O.C.
- **Grapes:** 80% Aragonez (Tempranillo), 15% Alicante Bouschet (cross of Garnacha and Petit Bouschet), and 5% Cabernet Sauvignon. Vineyards average age 25 years old.
- **Soil:** Metamorphic Clay and Limestone.
- **Farming:** Organic, Biodynamic.
- **Aging:** Long aging for 48 months in new barrels with further maturing in stainless steel casks for 36 months. No clarification or filtering applied at bottling. Then 6 more months of bottle aging before being released.
- **Nose:** Dried red fruits, blood orange, potting soil, leather.
- **Taste:** Ample and gentle in the mouth, reveals complexity with hints of roast and minerals, but also underwood, and ink. Complex, round, edgeless despite the tannic strength. Long aftertaste with a hint of sweetness.
- **Color:** Cherry colored, purple sparkle, abundant leg, medium layer.
- **Gastronomy:** Duck, roasted suckling pig, fatty tuna, goat cheese.

La Coartada means “*your alibi*”, when your alibi is the soils, the vines and your terroir.

### CRITICS AND REVIEWS:

**Dr. Owen Bargreen, Oct '21 - 93 points** - “Earthy and dusty on the nose, the beautiful ‘La Coartada’ shows dried red cherry and cranberry aromatics alongside dusty earth and pipe tobacco tones. Intense and full-bodied, this maintains bright acidity and a mouth-watering finish. Enjoy over the next seven plus years, as this is drinking marvelously right now.”

**Wine Spectator, July '17 - 91 points** - “Displays dried cherry, tea and leather notes, bound together by vibrant orange peel acidity, and mushroom undertones. Graceful, with a supple texture.”