

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



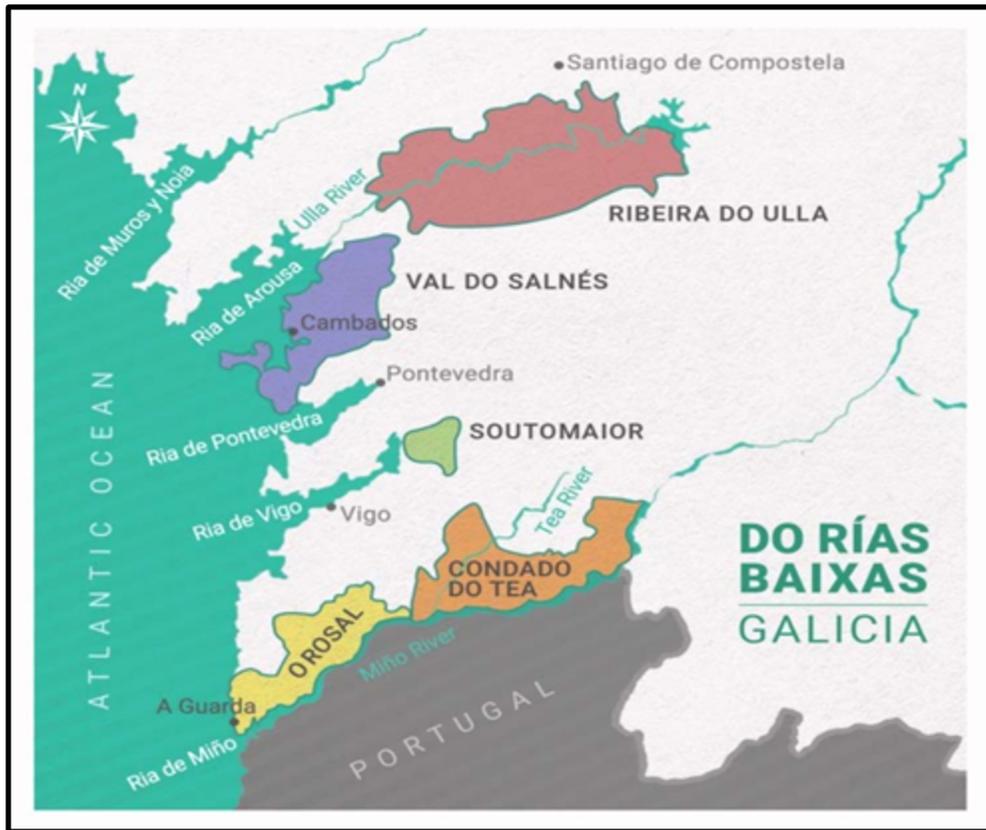
“It is a journey through time, with memories of the past, using traditional varieties.”

**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.

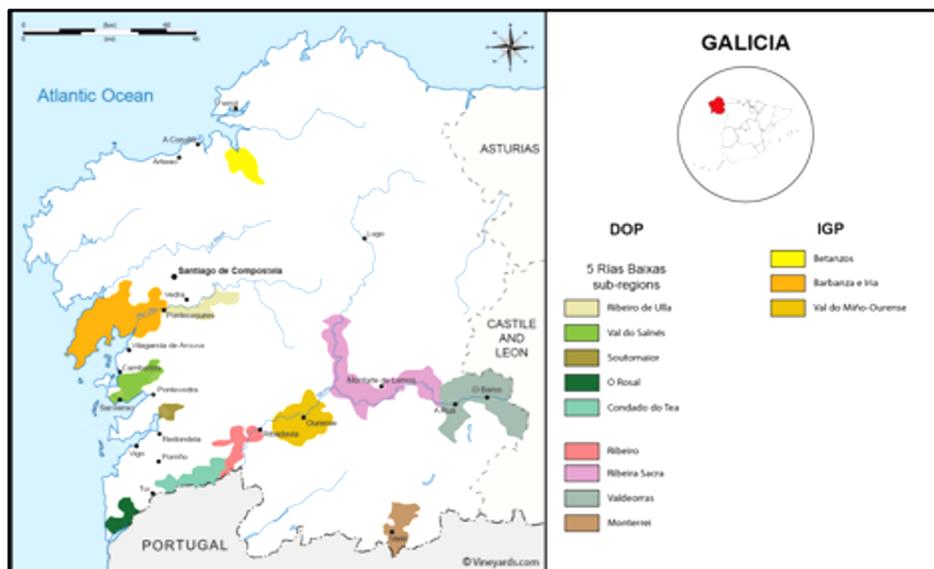
In January 2003, Eladio Piñeiro made the decision to sell the winery, but maintained ownership of his best vineyards throughout Galicia. Motivated by his family, he began a new venture, **Frore de Carme**, returning to the vineyard and the albariño vines. This shows the traditional albariño wines with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



## ENVIDIACOCKINA, TÊTE DE CUVÉE 2020/21



- **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:** 6 months aging on fine lees in stainless steel with weekly bâtonnage. Then this wine is blended with 15% of Frore de Carme wine from the previous vintage that has 12.5 months aging.
- **Residual sugar:** Less than 2 g/l.
- **Nose:** Candied citrus, nectarines and peaches, white flowers, mineral.
- **Taste:** Very elegant, ripe fruits, and balsamic from lees, licorice and fennel.
- **Color:** Straw, light golden yellow with glints of green, neat, and shiny.
- **Gastronomy:** Perfect with all types of seafood, oysters, fish tacos, fresh pastas, white meats.

Envidiacochina means to aspire to have someone's good fortune.

### CRITICS AND REVIEWS:

**Wine Spectator, Oct '22 gave 91 points, Envidiacochina 2020** - "A light- to medium-bodied Albariño, with rich juiciness to the flavors of baked peach, passion fruit, star anise and honeycomb. Well-balanced by an underscoring tang of salty minerality, this is light on its feet and elegant. Lingering, spiced finish."

**A View from the Cellar, May '22 gave 91 points, Envidiacochina 2020** - "The 2020 Albariño "Tête de Cuvée" bottling from Envidia Cochina is really a lovely wine. The bouquet is deep, complex and just starting to show a bit of secondary complexity in its aromatic combination of pear, fresh lime, raw almond, salty minerality and a topnote of orange zest. On the palate the wine is bright, full-bodied, focused and wide open in personality, with good acids and grip, fine balance and a long, complex finish. Good juice."