

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



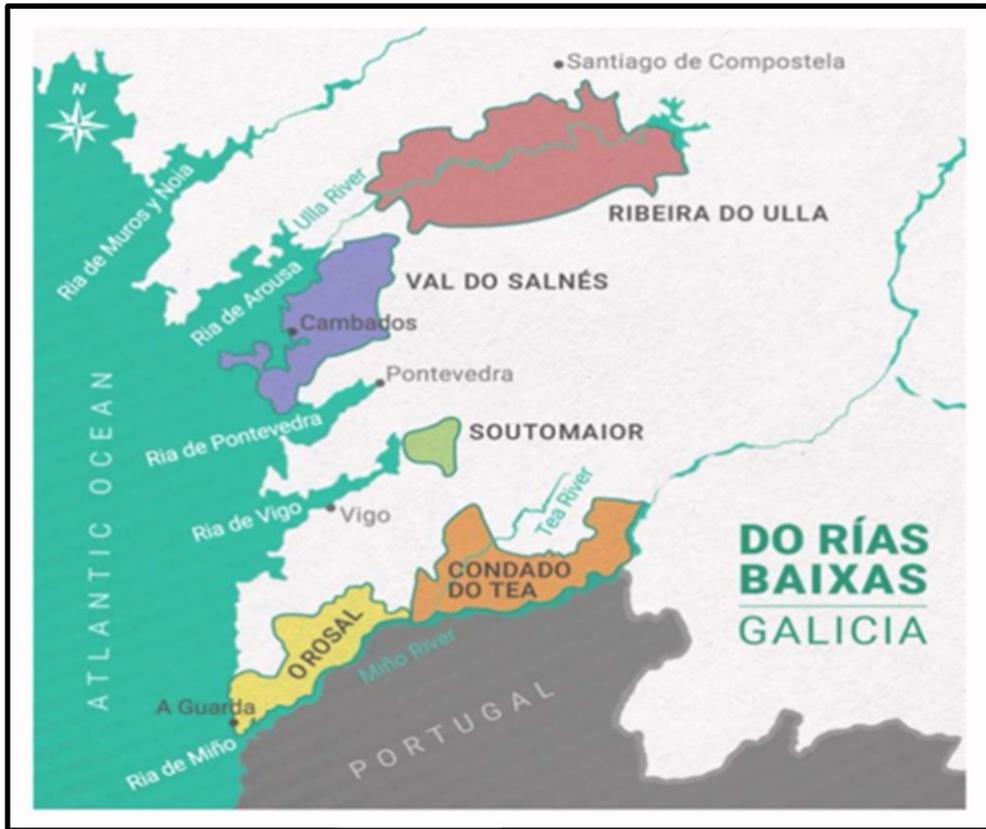
“It is a journey through time, with memories of the past, using traditional varieties.”

### **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.

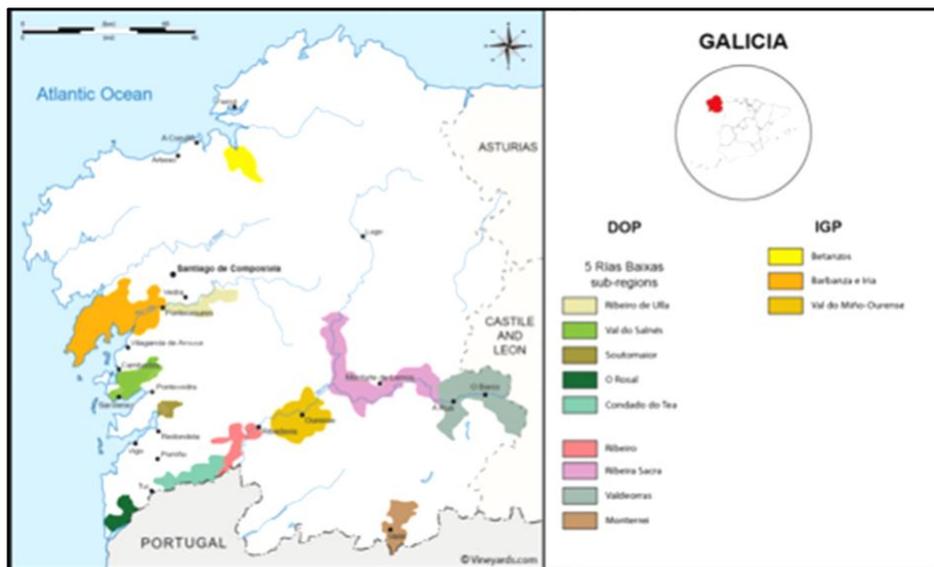
In January 2003, Eladio Piñeiro made the decision to sell the winery, but maintained ownership of his best vineyards throughout Galicia. Motivated by his family, he began a new venture, **Frore de Carne**, returning to the vineyard and the albariño vines. This shows the traditional albariño wines with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



## AMODIÑO, 2016 (white)



- **Region / Sub-Region:** Spain, Rías Baixas, Salnés Valley.
- **Grapes:** 100% Albariño.
- **Soil:** Granite sandy soils.
- **Farming:** Organic, Biodynamic.
- **Vinification:** Spontaneous fermentation in stainless steel.
- **Aging:** Aging on its own fine lees, with monthly bâtonnage in stainless steel tanks for 12 months. After that ages 3 months with the previous year lees, and 3 more months with the next year lees. Will spend at least 5 more months of ripening in the tank, bottled at the end of the year, so 2 years after harvest.
- **Nose:** Dried fruits, apple skins, pear, candied lemon, floral tea.
- **Taste:** Unctuous dry, salty, balanced acidity, silky, very long, and complex.
- **Color:** Straw yellow, intense, viscous in the glass.
- **Gastronomy:** Shellfish, steamed mussels, pasta with clams, richer fish like salmon, roasted chicken, veal.

Amodiño – *finis terrae*. Amodiño means fondly to indulge and *finis terrae* means the end of the earth. Together they mean “Fondly indulge to the end of the earth”. This wine is produced in exceptional terroirs in Rías Baixas.

### CRITICS AND REVIEWS:

**Vinous Media, June '21 - 93 points** - “Shimmering straw-yellow. Presents a complex array of fresh, mineral-tinged citrus and orchard fruits, along with building floral and herbal components. Palate-staining Meyer lemon, pear and nectarine flavors are sharpened by a suggestion of bitter citrus pith. Takes on a smoky nuance with air and finishes impressively long and chewy, showing fine definition and lingering florality. Aged for 15 months on the lees.”

**Wine & Spirits Magazine, Aug '19 - 91 points** - “Deep golden color but not the supple saturation of the fruit, spilling out of the glass in liquid notes of baked nectarine and apple.”

**Vinous Media (Spain’s Northern Regions Keep it Cool), Mar '19 - 93 points** - “A wild, complex bouquet displays dried pear, beeswax, lemon pith and chamomile. Mineral-driven citrus and orchard fruit flavors. The mineral note drives an impressively long, chewy finish that leaves suggestions of candied hazelnut and bitter pear skin behind”