

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



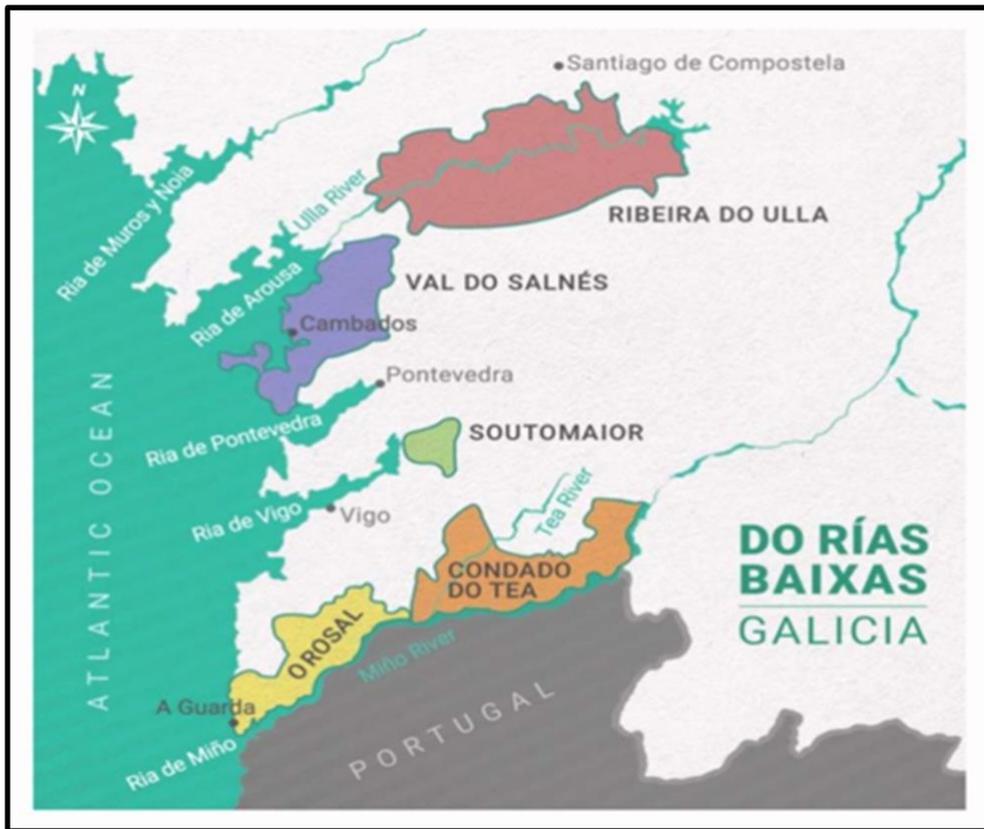
“It is a journey through time, with memories of the past, using traditional varieties.”

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.

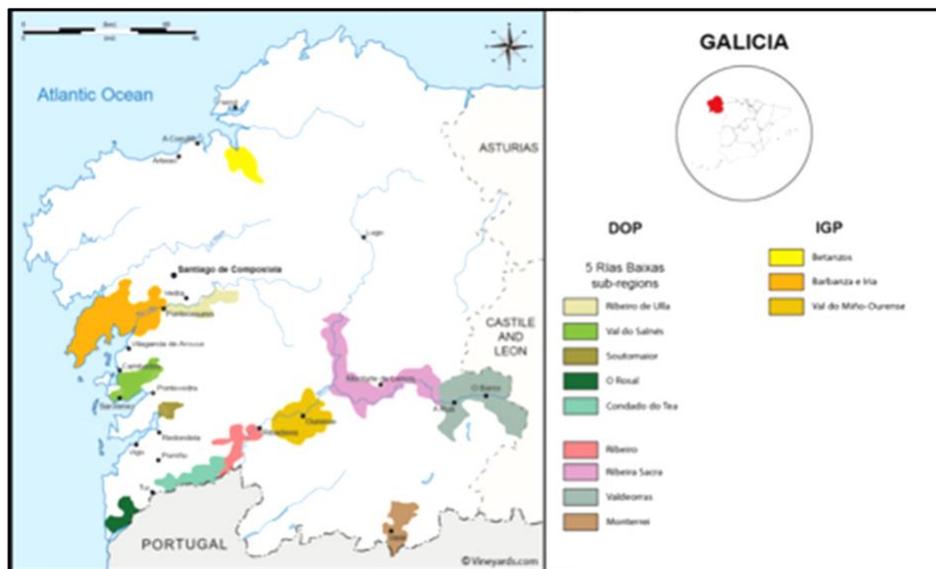
In January 2003, Eladio Piñeiro made the decision to sell the winery, but maintained ownership of his best vineyards throughout Galicia. Motivated by his family, he began a new venture, **Frore de Carme**, returning to the vineyard and the Albariño vines. This shows the traditional Albariño wines with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



FRORE DE CARME, 2016



- **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:

Dr. Owen Bargreen, Oct '21 - 90 points - "Fresh and vibrant, the 'Frore de Carme' revels in its light orchard fruits, lime zest and salted Macadamia nut flavors. Enjoy in the short-term."

Vinous Media, June '21 - 90 points - "Light yellow-gold. A highly complex bouquet evokes fresh orchard, pit and citrus fruits, smoky lees and pungent flowers. Silky and sharply delineated on the palate, offering concentrated white peach, pear and Meyer lemon flavors that acquire a suggestion of honey with aeration. Fleshy and densely packed but lithe as well, finishing very long and seamless, with a smoky mineral flourish."

Wine & Spirits Magazine, Aug '18, - 93 points - "Year's Best Galician & Rías Baixas Wines"