

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



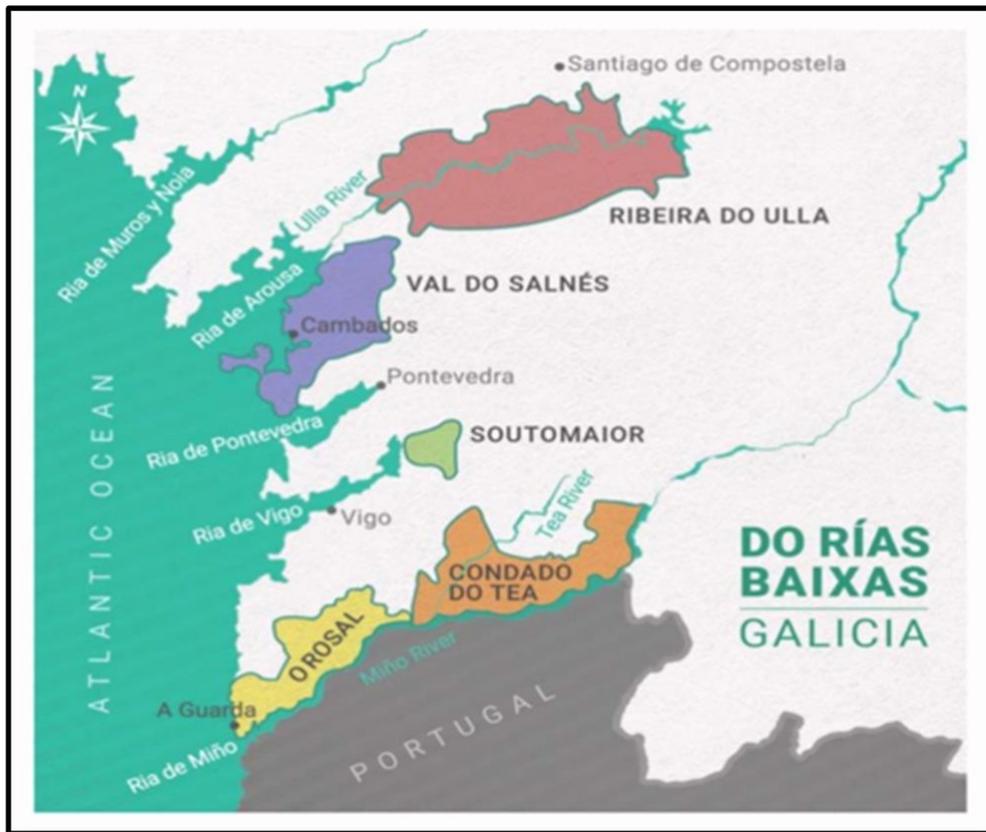
“It is a journey through time, with memories of the past, using traditional varieties.”

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.

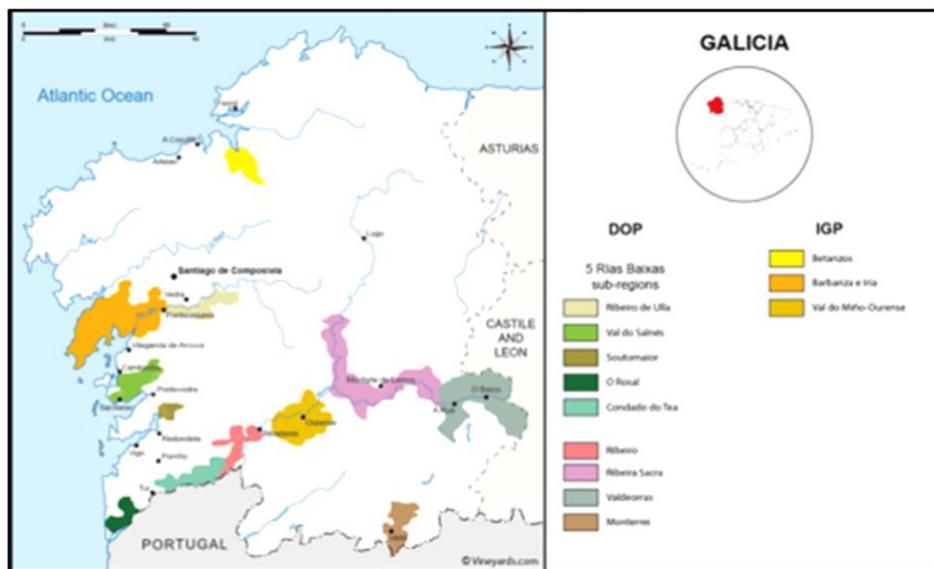
In January 2003, Eladio Piñeiro made the decision to sell the winery, but maintained ownership of his best vineyards throughout Galicia. Motivated by his family, he began a new venture, **Frore de Carme**, returning to the vineyard and the Albariño vines. This shows the traditional Albariño wines with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



ENVIDIACOCHINA, TÊTE DE CUVÉE 2020



- **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:

Vinous Media, June '21 – 92 points – “Pale chartreuse. Vibrant citrus zest, quince, pear and honeysuckle aromas show fine clarity and mineral lift. Tightly focused and dry on the palate, offering fresh citrus and orchard fruit flavors that deepen slowly with air. Shows firm grip and nervy mineral cut on the impressively long, detailed finish, which leaves a hint of saltiness behind.”

International Wine Review, Dec '20 – 92 points – “A complex nose of stone fruit, citrus, and a hint of thyme leads to a full, flavorful and creamy palate that exudes a lemon curd flavor that persists on a rich, long finish with excellent balancing acidity. A delicious and unique Albariño. 100% Albariño from vines of an average 30 years of age, fermented with ambient yeasts in stainless steel and aged 6 months with weekly battonage, after which it is blended with 15% of Frore de Carme Albariño from the previous vintage.”