

# ELADIO PIÑEIRO RURAL WINES

D.O. RÍAS BAIXAS, SPAIN



## LEGACY OF ALBARIÑO EXCELLENCE

In the early 1980s, Eladio Piñeiro established his first winery in the Spanish region of Rías Baixas, before its official status as a D.O. appellation was granted. He gained recognition and a reputation for producing exceptional Albariño wines, becoming a notable figure in the region's winemaking community.

In January 2003, Eladio Piñeiro made the pivotal decision to sell his winery but retained ownership of his best vineyards throughout Galicia. Motivated by his family and a desire to return to his roots, he began a new venture, Frore de Carme, focusing once again on Albariño vines.

This new chapter in his winemaking journey emphasizes traditional Albariño wines with extended lees aging, which adds complexity and depth to the wines.

Piñeiro's meticulous vineyard practices and dedication to traditional methods ensure that Frore de Carme wines embody the rich terroir and unique characteristics of Galicia. The extended lees aging process enhances the wines, providing a distinctive texture and a nuanced flavor profile that sets them apart.

Frore de Carme continues to reflect Eladio Piñeiro's passion and expertise with its excellent quality of Albariño winemaking.

## Frore de Carme, 2017



### HISTORY:

Eladio Piñeiro founded his first winery in Rías Baixas in the 1980s and, after selling it in 2003, launched Frore de Carme, focusing on traditional Albariño wines with extended lees aging.

### TECHNICAL TASTE:

**Region/ Sub-Region:** Spain, Salnés Valley. Rías Baixas D.O.

**Alcohol:** 12.5%.

**Variety:** 100% Albariño, average age of the vineyards 30 years. Granite Sandy Soils and a farming process organic and biodynamic.

**Aging:** Aged for 1.2 years on fine lees in stainless steel with monthly bâtonnage, followed by 6 months bottle aging.

### Tasting Notes:

Straw-like yellow color, bright and sharp trimmed. Nuances of hay, brioche, and minerality combined with orchard fruit, lemon zest, and white flowers. Dense, full-bodied, and well-balanced with elegant and long finish.

**Wine Enthusiast:** Awarded 94 points, Frore de Carme 2018 This sparkling Albariño blend offers a steady burst of fine bubbles that release aromas of caramelized pineapple, brioche and toasted almond. Dazzling acidity and beautiful effervescence play backup to vivid honeydew melon, ripe summer peach, mango and passionfruit flavors with a jolt of hibiscus in the bright finish.

**International Wine Report:** Awarded 93 points, Frore de Carme 2017 features intense aromatics of tangerine marmalade, peach, honeysuckle, and lemon curd. It is fruit-forward and juicy yet dry and elegant, with balanced tannins and resonating acidity. Flavors of Meyer lemon, nectarine, and baked pineapple with a mineral undertone carry through a long, flavorful finish.