

CASAL DE ARMÁN

D.O. RIBEIRO, SPAIN



UNIQUE VARIETIES ON RIBEIRO

Casal de Armán was founded in the late 1990's by the González family, who have been making Ribeiro wines since the 19th century. The winery property is an 18th century court, located in San Andres, Ribadavia Ourense in Northwest Spain, Galicia, with an old manor house that has been converted into a country hotel.

A family owned winery with 50 acres of its own vineyards in the historic valley of the Avia river, D.O. Ribeiro. The vineyards are terraced along the river banks with heights ranging from 650-1500 feet above sea level. Estate vineyards include, "Socalcos" (terraced vineyards) previously abandoned, some over 100 years old, which the family is in the process of recovering.

Soil is primarily granite based, "sábrego", but also includes slate schist and sand. The wine making philosophy of Casal de Armán is to preserve the best practices of their ancestors, with minimal intervention in the vineyard and no use of herbicides. Strict control of temperature in the winery ensures that the indigenous varieties achieve maximum expression in the wines.

The vineyards are dedicated to cultivating indigenous varieties including white varieties, principally Treixadura, Godello, Albariño, Loureiro and also reds, Brancellao, Caiño Longo and Sousón. The grapes are handpicked and 100% of their wines are estate fruit.

Casal de Armán, 2024 (white)



HISTORY:

Casal de Armán, founded in the late 1990s by the González family in Ribadavia, Galicia, produces Ribeiro wines from 50 acres of terraced, granite-based vineyards, focusing on indigenous varietals and minimal intervention.

TECHNICAL TASTE:

Region/ Sub-Region: D.O. Ribeiro, Spain

Alcohol: 13.5%.

Variety: 90% Treixadura, 5% Godello, 5% Albariño. Sourced from vines grown on the region's characteristic granite, sand, slate.

Aging: Grapes are hand-harvested, de-stemmed, and spontaneously fermented in stainless steel tanks. Malolactic fermentation is done in barrel, with each parcel kept separate. The final blend is aged for 6 to 9 months in stainless steel before bottling.

Tasting Notes:

Very bright straw yellow with greenish gleams. Intense aromas of white flowers, fennel, stone fruits in season, lychees, peach, balsamic notes, and spring water on the nose. Fresh, unctuous, and structured palate with scents of exotic fruits, grapefruit, fresh herbs, mint, perfectly integrated acidity, and a long finish.

International Wine Report Awarded 90 points to Casal de Arman White 2023. Noted for its floral-driven profile with aromas and flavors of baked apple, peach, jasmine, lychee, magnolia, and honey. Big on the palate with a subdued acidity and a long finish reminiscent of Viognier.

Wine & Spirits Magazine Awarded 93 points to Casal de Arman White 2023. Included in the "Top 100 Best Buys", praised for its dynamic richness from aging on lees. It features green mango, white rose, mountain herbs, and fresh almond notes. The acidity lifts the flavors, leaving a vibrant impression.