

CASAL DE ARMÁN (D.O. Ribeiro, Spain)

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 varietals including white varieties, Treixadura principally, Godello, Albariño, Loureiro and also reds, Brancellao, Caiño Longo and Souson. The grapes are handpicked and 100% of their wines are estate fruit. Felicísimo Pereira, the new Ribeiro Appellation's president and Javier González Vázquez are the winemakers at Casal de Armán.



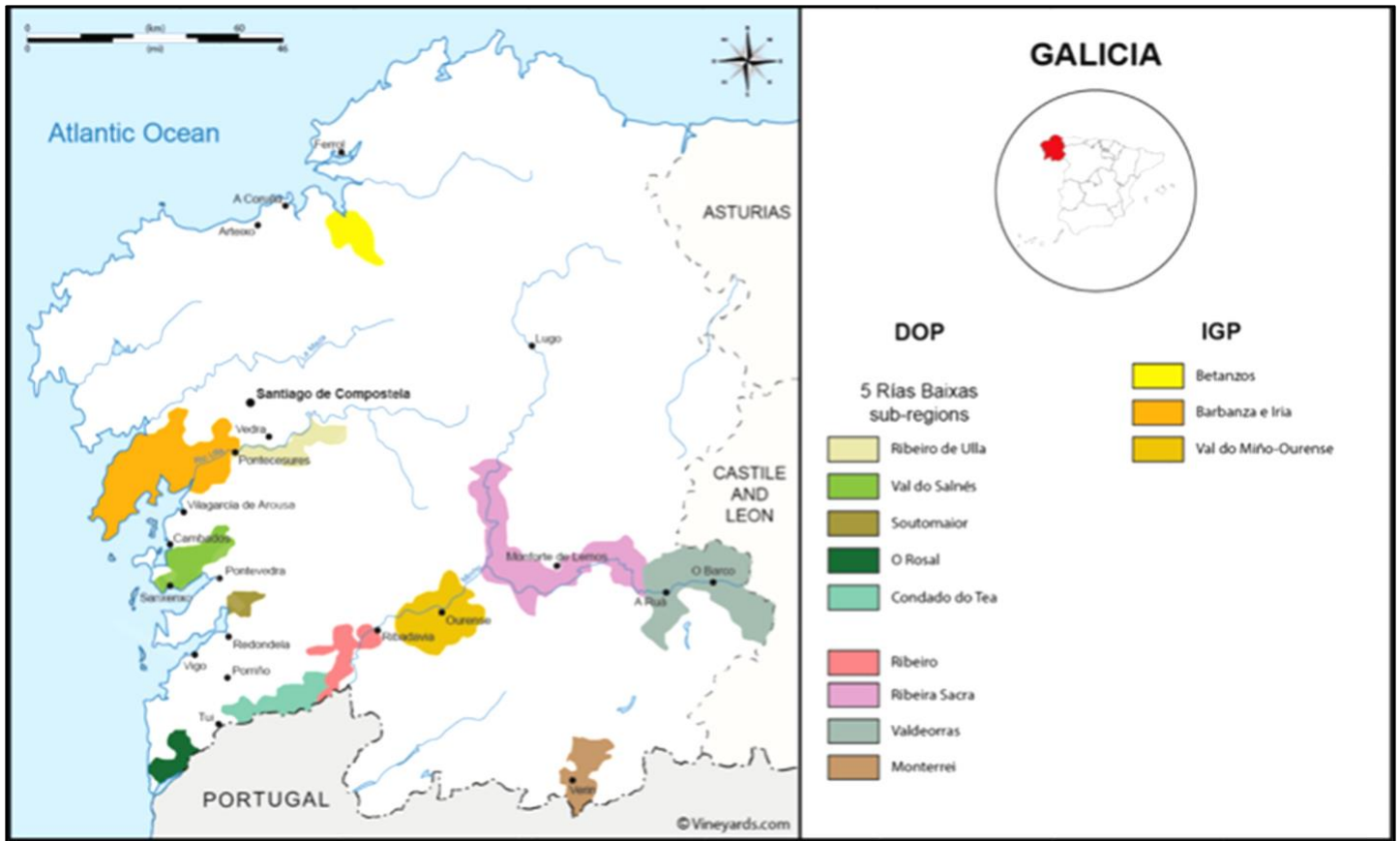
"Best of Ribeiro"

Wine Enthusiast Magazine- A Wine Lover's Guide to Spain, 2016



Casal de Armán Terraced Vineyards

Map of Galicia
Casal de Armán is in Ribeiro D.O.



CASAL DE ARMÁN, 2020 (white)



- **Region/ Sub-Region:** Spain, D.O. Ribeiro, Avia valley.
- **Grapes:** 90% Treixadura, 5% Godello, and 5% Albariño.
- **Vineyard:** All estate fruit, selection done in vineyards.
- **Soil:** Granite, Sand, and Slate.
- **Vinification:** Combining grapes from different soil types to show the unique character. Temperature control from the moment grapes are picked. Whole berries are pressed using a pneumatic press with steams. The must settles naturally and then ferments in stainless steel tanks.
- **Aging:** Rest for 9 months in tank prior to bottling.
- **Nose:** Intensity aromas, white flowers, fennel, small season stone fruits, litchis, peach notes, balsamic and spring water.
- **Taste:** Fresh, uncutous and structured. Exotic fruits scents, grapefruit, fresh herbs, mint and a perfectly integrated acidity and a final long taste.
- **Color:** Very bright straw yellow with greenish gleams.
- **Gastronomy:** Shellfish, simply cooked, or raw.

Casal de Armán Blanco is the flagship wine of the winery. It is 90% Treixadura in a blend that includes Godello and Albariño, the traditional blend of the family. It is made using grapes only from estate vineyards.

CRITICS & REVIEWS:

Dr. Owen Bargreen, Oct '21 - 92 points – “A silky blend of Treixadura (90%) with smaller parts Godello and Albarino, this shows a dense mouthfeel with plenty of stony character. Layers of buttered brioche and bitter lemon combine with salty and earthy undertones on the palate. Enjoy this beauty at a slightly warmer temperature.”

Vinous Media, June '21 - 91 points – “Bright, green-tinged yellow. Highly perfumed Meyer lemon, peach and melon aromas pick up a floral topnote with air. Gently chewy and focused on the palate, offering concentrated orchard and citrus fruit flavors that show fine definition and back-end thrust. The velvety, persistent finish repeats the floral note and shows bright, minerally cut.”