

# 2017 GRAN RIBAD ALBARINO

BODEGAS TOMADO DE CASTRO, RIAS BAIXAS, SPAIN



## THE WINE:

100% Albarino from Vineyards near the town of Ribadumia. These vineyards are planted to older vines with specific clones of Albarino native to this tiny village. Grapes are hand harvested and sorted and fermentation occurs at cooler temperatures to preserve aromatic intensity and freshness. The wine never touches oak and stays with the lees for 8 months prior to bottling. Approximately 1,600 cases made in 2017.

## THE ESTATE:

Bodegas Tomado de Castro was founded in 1998 by the Castro family. The family has been growing grapes in this area for over 100 years. It is still entirely owned and operated by this family. They have 7 acres of vineyards planted in the Salnes River Valley with several old vine plantings dating back to 1975. All grapes are hand harvested and sorted. The vineyards are organically farmed and all yeasts for fermentation are native and non commercial. Carlos Castro and his daughter Elizabeth are the wine making duo. They use old family vineyard techniques while incorporating modern technology in the winery. The wineries focus is on Albarino with 6 different wines made

## TASTING NOTES:

**Color:** light golden

**Aromas:** fresh apple, citrus and quince with hints of honey

**Flavor & Texture:** honey soaked citrus fruit and minerals with subtle yellow peach; the body is crisp and light with refreshing acids

**Food Pairing:** shrimp taco's served with shredded red cabbage, chipotle cream sauce, lime and fresh cilantro

-DRINK NOW THROUGH 2021-