

Eladio Pineiro Frore de Carme 2018 Brut Nature

WineWise Code	SEP-FDB18
Country	Spain
Region	Rias Baixas
Color/Style	Sparkling
Varieties	100% Albariño
ABV	12.5
Residual Sugar	<2
Acidity	7.2
Closure	Natural Cork
Case Size	12x750
Pricing	NET
Maceration	After hand-picking, maceration in the cellar for 8-10 hours
Aging Method	Stainless Steel
Malolactic	No
Soil Type	Loam
Vine Age	36
Yields (hl/ha)	6-8000kg
Picking	Hand-harvested
Annual Production	630 bottles

Notes from the producer:

Eladio Piñero founded Bodegas Mar de Frodes in 1983, after spending many years making Albariño wine, before the Appellation Rias Baixas was granted. In January 2003, due to events that have influenced the life of his family, he decided to sell his winery, only keeping the vineyards he owned. Supported by his family, Eladio decided to take a step forward, doing what really excited, and motivates him, and started making wines again. By showing their roots and history, he produced a red from Portugese Alentejo, and whites from Albariño Rias Baixas, while having absolute freedom to create, and develop small amounts of real wine.



WineWise Notes on Producer:

Eladio Pineiro is one of the wine world's great personalities and innovators. It is not often that one encounters a producer who truly re-invents a genre, but that is what he has done with his unique approach to lees-aging. A very recent visit also found him experimenting with aging a wine in the sea (a truly remarkable outcome there) and, after six years of experimentation, producing a sparkling Albariño by the ancestral method that would frankly put many a champagne to shame. Both of these original conceptions are now available for your discovery.

The irrepressible Eladio is also the only producer we have met who employs not one but two full-time artists on his staff. The first, Daniel, is a talented cartoonist whose creations emblazon every new wine (including an annually changing label for Envidiacochina that is designed to track developments in the life of Eladio and his wife – some of which would be considered too racy in the U.S.A.). Daniel also designs all the packaging and publicity material, as well as serving as Eladio's English interpreter.

Eladio was one of the founders of large scale Albariño production in Spain with Mar de Frades in 1983, but left it all behind when his wife fell ill in 2003, selling the winery and keeping only a few prized vineyards. Now he dedicates himself to making artisanal hand-crafted Albariño (also hand-bottled and hand labeled....you get the drift) in the prime vineyard area of the Salnés Valley. Additionally, and most unusually, they make red wine in Portugal's Alentejo, where they have a second home. Eladio also commissioned the unique and patented bottle shapes. Everything is bio-dynamic and the wines are as original as they sound. Don't miss them, and don't wait - total production is about 5,000 cases.

WineWise Notes:

This is the second vintage of this "ancestral method" sparkler made by Eladio (to call it a PetNat does not do justice to its stature). Like everything else he makes, it derives much of its character from a prolonged exposure to the lees during a tirage of more than three years. But the wine also enjoys a long maceration on the skins before bottling, which imparts a beguiling golden hue. It is disgorged, so cloudiness is avoided. The resulting wine has real grandeur and texture, with Albariño's characteristic mineral expression and splendid acidity.

