

Manuel Moldes 2023 Albariño “Afelio”

Varietal(s)	Albariño
Region	Galicia, Spain
Short Summary	One of Rías Baixas’ preeminent producers, Manuel Moldes crafts finely tuned, deeply technical wines. His Albariños highlight local schist and granite sites close to the Atlantic in the Rías Baixas subzone, Val do Salnés, to illuminate the differences between these rock types in the final products. The Albariños ferment and age in a combination of steel and old French oak barrels. The red winemaking follows the simplicity in the cellar of Albariños, though they involve the art of blending grape varieties from numerous terroirs. Reds often have some stem inclusion and are fermented and aged in a combination of steel and older oak barrels.
Terroir Cellar Notes	The grapes are whole bunch pressed in basket press for thirty minutes, then the grape must is settled and racked off after 24-48 hours. The first sulfite addition (20-25mg/l) is administered in the press and the natural fermentation takes place in a combination of stainless steel vats and neutral oak barrels. The fermentation temperature is limited to 20-21 degrees. (Barrels have no temperature control inside, only the natural temperature in the cold cellar to regulate.) Fermentation is usually ten days and the wine is racked off its gross lees. Malolactic fermentation is not desired and rarely happens.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5-13.0
Total SO2	None Added—Very Low—Low—Medium—High