

Manuel Moldes 2020 Albariño Peai

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 (20-25g/l) is administered in the press and the natural fermentation in 500-700-liter neutral French oak barrels. The fermentation temperature usually stays below 24°C. The barrels have no temperature control device inside, only the natural temperature in the cold cellar to regulate—the larger thermal mass allows for a higher natural temperature than smaller barrels. Fermentation is usually 30-45 days and afterward 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 %	13.0-13.5
Total SO2	None Added—Very Low—Low—Medium—High