

# THE CUP AND RINGS

Selección sobre lías

Variety: Albariño 100%

Vintage: 2016

Region: D.O. Rias Baixas

Winemaker: Norrel Robertson MW

## TASTING NOTES:

**Colour:** Pale straw with an unctuous texture and green hue.

**Bouquet:** Pronounced varietal aromas of peach, honeysuckle and stone fruits with creamy mineral notes.

**Palate:** Medium-bodied, elegant, with crisp, balanced acidity, dried apricot and green mango fruit character with a long, intense, mineral finish. Ageing 'sobre lías' (on lees) for 22 months gives the wine a salty, refreshing tang.

**THE CUP & RINGS** is an ancient prehistoric carved stone design commonly found in granite rock outcrops overlooking Albariño vineyards in Rías Baixas and in my original home of Scotland. These ancient designs were most likely taken by the Celts from Galicia to the British Isles thousands of years ago and probably represent some type of worship of the elements. In Galician, The Cup and Ring marks are called 'Pedra Do Criba'. As a Scot, I feel a strong connection to Galicia with its rich and green land and naturally felt the calling to make wine from the indigenous Albariño grape, which goes into some of the finest Spanish white wines. The Cup and Rings Albariño is my winemaking homage to the Celts!

## WINEMAKER'S NOTES

Grapes were hand-picked into small 20kg cases in the early hours of the 18th September from selected vineyards in the O Salnes coastal region of the Rías Baixas D.O. Grapes were cool-stored before gentle crushing for a further 7 hours to extract and maintain varietal character and texture. The must was then cold settled and fermentation took place in small stainless steel vats at 17 to 18 degrees C. Half of the wine was allowed to go through malolactic fermentation to add complexity, weight and some creaminess to the final blend. The wine was then aged on lees in tank, with periodic stirring, for a further 30 months before filtration and bottling.

The O Salnes area has the coolest climate within the Rías Baixas. Soils are granitic which lend the Albariño grapes a mineral and saline complexity when combined with the coastal influence. I wanted to make an Albariño which stands out in terms of its purity and freshness and that also has the capacity to age gracefully in bottle for 5-10 years.



## TECHNICAL DATA:

Alcohol:	13,51 % vol.	Sugar content:	1,69 g/L
Total Acidity:	6,54g/L		
pH:	3,37		