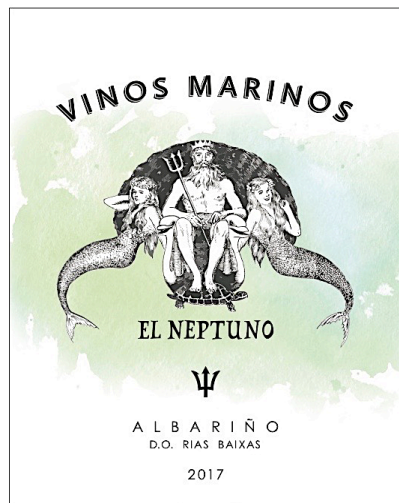


VINOS MARINOS

"EL NEPTUNO" ALBARIÑO  
2020



"small almost translucent bunches"



"Fog rolls in during Harvest"

UPC CODE 8 437008439372



A "FARM PROUD"  
ALBARIÑO SOURCED  
FROM OLD VINES  
STONE FRUIT +  
MINERALITY

#### FARMERS

Vinos Marinos is a "Farm Proud" collaboration between Vinos Libres and a group of family farms that created a winery in Condado do Tea. As a farm based project the land and vines are treated with great respect and farming is sustainable and as natural as possible.

#### THE LAND & FARMING

The 60 hectares farmed by these proud farmers is spread throughout the Condado do Tea subzone in Rias Baixas. Most of these micro-farms are near the banks of the Miño River Estuary and greatly influenced by the Atlantic Ocean. Weather here is very special, with mild rainy winters and spring - but overall this is one of the driest zones of Rias Baixas with very healthy and balanced fruit. Soils are very poor in nutrients, with high acid content and well drained sandy-alluvial soils with slate and a lot of granite. Trellised in traditional Pergola system - high above the ground for maximum air flow. These vines are hand-harvested into small aerated boxes and rushed to the winery early in the morning.

#### THE WINE

100% ALBARIÑO harvested from old vines grown in granite + slate soils and nurtured by salty marine breezes that wash through the Mino River Valley - Grapes are fermented in stainless steel tanks after a soft pressing. This Albariño shows white flowers, peaches and a hint of sea water backed by a mineral backbone with a fresh lemon-lime finish.

Only 450 cases produced in 2020. Alcohol 12.5%

#### FOOD

All shellfish and sea food + mild cheese

**VINOS LIBRES**

IMPORTED BY VINOS LIBRES WINE MERCHANTS