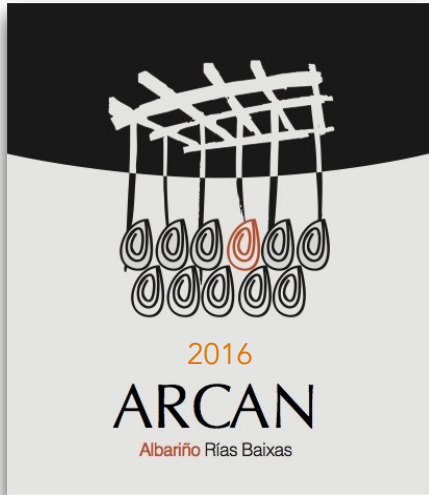


## Adega Pombal a La Lanzada 'Arcan' Albariño 2016



REGION	D.O. Rías Baixas
GRAPES	100% Albariño
SOIL	Granite, granitic sands, schist.
VITICULTURE	Organic farming. 35-85 year old vines. Pergola trained vineyards.
VINICULTURE	Grapes are hand-picked and de-stemmed. Skin contact for 10-14 hours, then gentle, pneumatic pressing. Stainless steel fermentation on natural yeast for 8 days. No malolactic. 9 months of aging on the lees in steel prior to bottling.
ALCOHOL	12%

The family of Jose Maria Pombal have traditionally made their living as *mejillioneros*, farming mussels in the rivers just to the north of their home in Noalla, a little enclave outside of the port of Sanxenxo. But there were always grapes to harvest as well... This old vine Albariño country, and the pergola-trained vines of this family weren't turned into wines for much further afield than their home, a few savvy beachgoers who knew to call in on their way to La Playa, and some local tavernas who bought enough mussels to win some blanco de la casa for many years.

With a yield of 12-15,000 bottles in a given vintage, we are lucky to see a third of them land in the U.S. They use stainless steel for fermentation (no malolactic permitted) and aging, prior to bottling at the 6-month mark. A salty nose, citric body and mineral finish define the quality Albariño grown in these coastal, granitic-sand vineyards, but the texture of the Arcan is what sets it apart from the neighbors. The acid and fruit live in perfect harmony with the nose, producing a mouthfeel second to none in the world of white wine.

— Chris Campbell, Importer—VWI

