

FRORE DE CARME by Adega Familiar Eladio Piñeiro is an outstanding wine due not only to its production methodology but also to the capping, design and functionality of its bottle:

- **Frore de Carme** is produced in Terroirs that enjoy exceptional conditions and undergoes singular vine- growing and elaboration procedures.
- Our vineyards' average age is of more than 30 years and transition to biodynamic has been implemented for more than 8 years.
- **Frore de Carme** external image has been as carefully selected as its contents being its most remarkable aspects:
 - The thermo sensitive label that shows the optimum serving temperature.
 - Airtight glass plug system tested in USA and in the Rhine. This system allows for manual opening and favors the wine evolution, avoids oxidation and keeps the fruit and floral spectrum of the Albariño. It also prevents cork flaws and TCA or anisole contamination from appearing.
 - The bottle's design has the appearance of a modern amphora made in first-rate glass
 - Iconography, logos and bottle designed by Eladio Piñeiro and carried out by the artist Jaime Asensi.

Albariño **Frore de Carme** double lees 2010 corresponds to a vintage graded as **Very Good** by the Protected Denomination of Origin Rias Baixas.

It is a genuine, raw, handcrafted Albariño of days long gone, with a perfect balance of elegance, freshness and amplitude, elaborated by prolonged ageing on its own lees (Alsation style). The vineyards are distributed in privileged areas within the varied orography of the Valle del Salnes (Salnes Valley). The harvest of year 2010 was carried out during the second and third weeks in September following a pre-harvest carried out two months before and aimed at discarding the excess of clusters and leaving only a reduced amount of them in each plant so as to reach an optimum level of concentration when approaching harvest time. After the selection of clusters in the winery and subsequent maceration process (8-10 hours) the fermentation is carried out-by means of local yeasts obtained from de Pied de Cuve.

It was left ageing on fine lees with monthly batonage in stainless steel tanks for one year plus 3 months on lees from the vintage of 2011. It was subsequently matured in barrel for a further 6 months period.

Its bottling took place in September 2012 and its commercialization started in October 2013.

SIGHT: Straw-like Yellow colour, bright and sharp trimmed.

NOSE: Grass, melon, quince and apple with salty and balsamic notes. Smoky and buttery with a marine touch and a latent and fresh mineral notes.

MOUTH: In mouth is dense and full bodied, well balanced in fruit and alcohol, glyceric and with plenty of nuances all supported by a great freshness and minerality, hay, brioche and chalk. Elegant, long and tantalizing.

GRAPE VARIETIES: 100% Albariño No. **OF BOTTLES:** 19.138 Bottles **PRODUCTION METHOD:** Film maceration. Lees ageing in stainless steel tank with batonage. **ALCOHOL CONTENT:** 13,1% Vol. **RESIDUAL SUGAR:** < 1,5 gr/l. **ACIDITY LEVEL:** >7,0gr/l in tartaric. **PH:** 3,4 **CLIMATE:** Atlantic (with microclimates) **VINEYARD SOIL AND EXPOSURE:** Loamy sand mixture, southern exposure. **AVERAGE VINEYARD'S AGE:** 30 Years. **TYPE OF HARVEST:** Manual. **YIELD PER HA** 6-8 TONS. **AVERAGE FERMENTATION TEMPERATURE:** 15,5 degrees centigrade **MALOLACTIC FERMENTATION:** No. **SERVING TEMPERATURE:** 9°C-10°C