



THE CUP & RINGS

Albariño sobre lias by

EL ESCOCÉS VOLANTE 

Variety: Albariño 100%

Vintage: 2015

Winemaker: Norrel Robertson MW

Region: D.O. Rias Baixas

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.

Taste: Medium bodied, elegant, with crisp balanced acidity, dried apricot and green mango fruit character with a long, intense, mineral finish. 22 months of aging sobre lias (with fine lees) 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 very passionate link to Galicia due to its rich and green land and naturally felt obliged to make wine from the indigenous Albariño grape, which is capable of making 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 15th September from selected vineyards in the O Salnes coastal region of the Rias Baixas Denominacion de Origen. Grapes were stored cool before gentle crushing to the presses 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 17-18 degrees C. Half of the wine was allowed to go through malolactic fermentation to add complexity and some creaminess to the final blend. The wine was then aged 'sur lie' or 'sobre lias' with lees stirring in tank for a further 24 months before filtration and bottling.

2013 was an average sized crop, but where selection of the correct grapes was vital to make superlative wines.

The O Salnes area has the coolest climate within the Rías Baixas, situated on the coast in the province of Pontevedra. 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 content:	12,50 % vol.	Sugar content:	Less than 2 g/L
Total Acidity:	6,21 g/L	50% Malolactic fermentation to add mouthfeel,	
PH:	3,37	weight and complexity.	