

Chan de Rosas

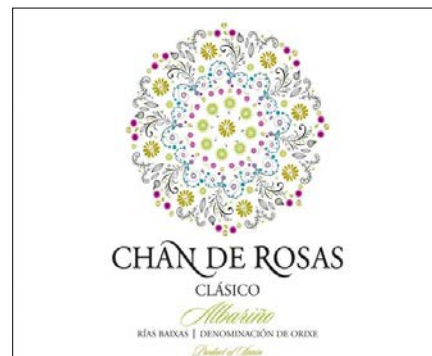
Chan de Rosas is a winery that combines traditional methods of Albariño winemaking with small, independent growers working different vineyard sites across the Salnés region and Condado de Tea subzone in Rías Baixas. Marcos Lojo, the winemaker behind Chan de Rosas, began working with Albariño in 1995 and is considered one most knowledgeable winemaker of the variety today.



The vineyards that grow the Chan de Rosa wines have been, in some cases, planted more than 70 years ago in the areas of A Carabuxeira (Sanxenxo), Padrenda (Meaño), Cabeza de Boi (Méis), A Pedreira (Sisán), Castrelo (Cambados) and Lores (Meaño). The weaving together of the multiple sites with variations in exposure, soil type, and level of Atlantic influence produces a balanced and honest reflection of the region within Rías Baixas. Chan de Rosas' relationship with the mindful farmers provides deep, historical knowledge of the sites possessed by the families that work them. As a result, each site is picked as soon as the fruit achieves the fullest potential, no later or sooner. The final wines are unadulterated due to this targeted selection process of each vineyards' production to perfect the balance of ripeness with natural acidity.



Clásico



Varietal/Blend: Albariño
Farming Practices: conventional
Elevation / Exposure: varied
Soil: a patchwork of granitic and sandy soils
Vine Training: majority pergola
Harvest Technique: by hand
Year Vines Were Planted: varied
Yeast: ambient
Fermentation: parcels are co-fermented / clusters destemmed and cold-macerated for 12 hours / fermentation on lees in stainless steel with periodic aeration at start and weekly stirring
Malolactic: a portion of the wine undergoes malolactic
Maturation: 3 months in stainless steel
Alcohol: 13%
Fined: no
Filtered: yes
Country: Spain
Region: Rías Baixas
Subregion: Valle del Salnés
Vineyard: 8 small vineyards
Vineyard Size: 15 ha total

Pale yellow color with green highlights. On the nose one finds aromas of white flowers, citrus, and peaches. The wine is fresh with a persistent finish marked by salinity.