

Frore de Carme, 2017/2018



HISTORY:

Eladio Piñeiro founded his first winery in Rías Baixas in the 1980s and, after selling it in 2003, launched Frore de Carme, focusing on traditional Albariño wines with extended lees aging.

TECHNICAL TASTE:

Region/ Sub-Region: Spain, Salnés Valley. Rías Baixas D.O.

Alcohol: 12.5%.

Variety: 100% Albariño, average age of the vineyards 30 years. Granite Sandy Soils and a farming process organic and biodynamic.

Aging: Aged for 1.2 years on fine lees in stainless steel with monthly bâtonnage, followed by 6 months bottle aging.

Tasting Notes:

Straw-like yellow color, bright and sharp trimmed. Nuances of hay, brioche, and minerality combined with orchard fruit, lemon zest, and white flowers. Dense, full-bodied, and well-balanced with elegant and long finish.

Wine Enthusiast: Awarded 94 points, Frore de Carme 2018 This sparkling Albariño blend offers a steady burst of fine bubbles that release aromas of caramelized pineapple, brioche and toasted almond. Dazzling acidity and beautiful effervescence play backup to vivid honeydew melon, ripe summer peach, mango and passionfruit flavors with a jolt of hibiscus in the bright finish.

International Wine Report: Awarded 93 points, Frore de Carme 2017 features intense aromatics of tangerine marmalade, peach, honeysuckle, and lemon curd. It is fruit-forward and juicy yet dry and elegant, with balanced tannins and resonating acidity. Flavors of Meyer lemon, nectarine, and baked pineapple with a mineral undertone carry through a long, flavorful finish.