

Casal de Armán, 2023 (White)



HISTORY:

Casal de Armán, founded in the late 1990s by the González family in Ribadavia, Galicia, produces Ribeiro wines from 50 acres of terraced, granite-based vineyards, focusing on indigenous varietals and minimal intervention.

TECHNICAL TASTE:

Region/ Sub-Region: D.O. Ribeiro, Avia valley.

Alcohol: 13.5%.

Variety: 90% Treixadura, 5% Godello, 5% Albariño. Sourced from vines grown on the region's characteristic granite, sand, slate.

Aging: Grapes are hand-harvested, de-stemmed, and spontaneously fermented in stainless steel tanks. Malolactic fermentation is done in barrique, with each parcel kept separate. The final blend is aged for 6 to 9 months in stainless steel before bottling.

Tasting Notes:

Very bright straw yellow with greenish gleams. Intense aromas of white flowers, fennel, stone fruits in season, lychees, peach, balsamic notes, and spring water on the nose. Fresh, unctuous, and structured palate with scents of exotic fruits, grapefruit, fresh herbs, mint, perfectly integrated acidity, and a long finish.

International Wine Report: Awarded 90 points, noted for its floral-driven profile with aromas and flavors of baked apple, peach, jasmine, lychee, magnolia, and honey. Big on the palate with a subdued acidity and a long finish reminiscent of Viognier.

Wine & Spirits Magazine: Awarded 93 points, included in the "Top 100 Best Buys", praised for its dynamic richness from aging on lees. It features green mango, white rose, mountain herbs, and fresh almond notes. The acidity lifts the flavors, leaving a vibrant impression.