

Envidiacochina, Tête de Cuvée 2022/2023



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: 13%.

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

Aging: 6 months aging on fine lees in stainless steel with weekly bâtonnage, blended with 15% of Frore de Carme wine from the previous vintage aged 12.5 months.

Tasting Notes:

Straw, light golden yellow with glints of green, neat, and shiny. Nose of candied citrus, nectarines, peaches, white flowers, and mineral notes. Very elegant taste with ripe fruits, balsamic from lees, licorice, and fennel.

Wine Enthusiast: Awarded 92 Points, Envidiacochina 2022, This wine has a nose of Bartlett pear and guava with a touch of orange zest. It is bright at first sip, offering flavors of pineapple, grapefruit, orange blossom, and a hint of lemon zest on the vivid finish.

Wine Spectator: Awarded 91 points, Envidiacochina 2020 is a light- to medium-bodied Albariño with rich juiciness and flavors of baked peach, passion fruit, star anise, and honeycomb. It is well-balanced by a tang of salty minerality, elegant, and finishes with lingering spices.