



THE CUP & RINGS *Albariño sobre lías* by **EL ESCOCÉS VOLANTE**

Variety: Albariño 100%
Vintage: 2011 - Limited Production of 13.000 bot.

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, fresh stone fruits and a long, intense, mineral finish. 17 months of aging sobre lías (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 11th September from selected vineyards in the O Salnes coastal region of the Rías Baixas Denominación de Origen. Grapes were stored cool before gentle crushing and a further 7 hours maceration to extract and maintain varietal character and texture. The free run must was then cold settled and fermentation took place in small stainless steel vats at 17-18 degrees C. One third 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 lías', with lees stirring in tank for a further 17 months before filtration and bottling.

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 2-3 years.

TECHNICAL DATA:

Alcohol content:	12,73 % vol.	Sugar content:	4 g/L
Total Acidity:	5,73 g/L	33% Malolactic fermentation to add mouthfeel,	
PH:	3,38	weight and complexity.	

