

¿POR QUÉ NO?

SELECTIONS

M
MORAIMA

MORAIMA (DO Rías Baixas)



Moraima Albariño 2017

100% Albariño

Aging: Stainless fermented and aged

Vineyard: Conventional

Alcohol: 13% Alc by Vol

Production: 1,700 cases

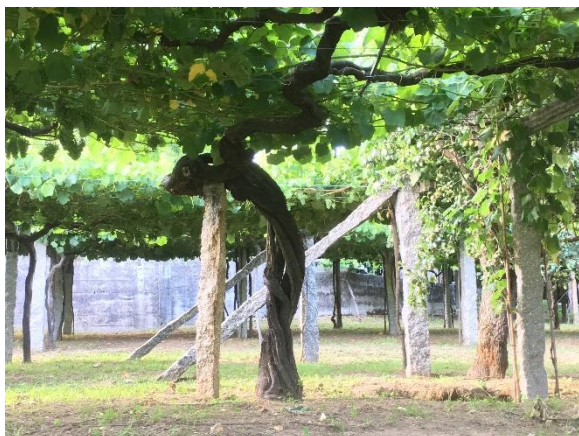
Background: Vineyards in Rias Baixas are a patchwork of many, many tiny plots, often in backyards. Moraima was started when the 11 friends and family members that make up this tiny co-op decided they no longer wanted to sell their wonderful, old vine fruit to larger co-ops in the area. They came together and started a small winery to create these lovely wines. Salnés is the coastal heart of Rias Baixas, and Moraima is one of only three bodegas producing wines strictly from the slightly inland portion of the area, Alto Salnés.

Grapes: 100% Albariño from 100+ year old vines, many of which are own rooted.

Soils/Climate: Sand weathered from granite. Cool, wet climate with a small diurnal shift, leading to intensely mineral wines. Alto Salnés, is about 20 minutes inland from most production with a slightly larger diurnal shift and leads to wines with a touch more texture and fruit than coastal Salnés fruit.

Viticulture: Conventional, but relying primarily on leaf and shoot pulling, airflow, and cover crops for vine health. Owing to the high humidity and rainfall, organic viticulture in Salnés was thought impossible until the last few years.

Winemaking: Spontaneous fermentation. No malolactic. Overnight cold maceration (Albariño is a very pulpy grape, so some skin contact prior to fermentation is common to liberate juice and aroma compounds). Stainless steel fermented and aged.



porquenoselections.com

 [@porquenoselections](https://www.instagram.com/porquenoselections)