

¿POR QUÉ NO? SELECTIONS



MORAIMA (DO Rías Baixas)



Moraima Caíño 2017

100% Caíño

Aging: 20 months in Stainless and used French oak

Vineyard: Sustainable

Alcohol: 12% Alc by Vol

Production: 2,200 bottles

Background: Vineyards in Rías 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 Rías Baixas, and Moraima is one of only three bodegas producing wines strictly from the slightly inland portion of the area, Alto Salnés.

Grapes: 100% Caíño Tinto from 100+ year old, mostly pre-phylloxera vines. A rare grape endemic to Rías Baixas, acid driven, perfumed and dark in color. A handful of the members have Caíño vines and they pool what little they have for this wine.

Soils/Climate: Sand weathered from granite. Cool, wet climate with a small diurnal shift, leading to intensely mineral wines. Alto Salnés is 20 minutes inland and leads to a slightly larger diurnal shift and wines with a touch more texture and 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: Destemmed, followed by a 3-day cold soak (42F), prior to fermentation. Cool, slow fermentation (60F for about 20 days). One month in stainless, prior to 8 months in 3-year-old French oak, followed by another year in stainless. 49ppm total SO₂, 3.45pH, 7.1 TA. Bottled unfinned and unfiltered.

