



## TOMADA DE CASTRO Flor de Verano

|                    |                                   |                          |   |
|--------------------|-----------------------------------|--------------------------|---|
| REGION/<br>ORIGIN  | Rias Baixas D.O.<br>Val do Salnés | WINEMAKER                | Elisabeth Castro Nuñez,<br>Carlos Castro Serantes |
| VINTAGE            | 2022                              | WINERY<br>ESTABLISHED    | 1998  |
| VARIETALS          | 100% Albariño                     | VINEYARD(S)              | Estate vines                                      |
| ALCOHOL            | 12.7%                             | AGE OF<br>VINEYARD(S)    | 15-20 years                                       |
| FERMENTATION       | Stainless steel<br>Spontaneous    | SOIL TYPE                | Granite   |
| AGING              | No oak aging                      | VINEYARD(S)<br>ELEVATION | 0-20 meters                                       |
| FILTER/FINING      | Light filter<br>Bentonite         | FARMING<br>METHODS       | Sustainable                                       |
| TOTAL SULFUR<br>RS | 158 mg/l<br>2.6 g/l               | PRODUCTION               | 30,000 bottles                                    |

*'For over 100 years our family made a 'house' wine, but in 1998, my father Carlos Castro decided to make what had been a family tradition, into a way of life.' – Elisabeth Castro Nuñez*

Tomada de Castro comes from Val do Salnés, the original and oldest sub-zone of the Rias Baixas D.O. in northwest Spain. Elisabeth and her father Carlos started this incredible family-run Adega in 1998, producing their own wines in a region that is farmed in tiny individual parcels. Their estate fruit (only 7 hectares) is grown in pergola using sustainable methods, encouraging the vines to draw necessary nutrients from the natural soils and climate. Likewise in the cellar, this team practices minimal intervention, using only the native yeasts for fermentations, working with the indigenous Albariño variety (which when harvested sees only a small bit of sulfur to prevent oxidation), and allowing the wine to express the different plots of their land without the use of oak, and only sees additional sulfites just before the final bottling. The result is true Albariño, full of character and with exceptional quality and an authentic group behind the bottle.

*Natural fermentations from their own estate vineyards are but only two of the things that set Tomada de Castro far above the typical bar of Rias Baixas wineries*

*Flor de Verano* is the winery's entry-level wine coming from the lowest elevation vineyard on the property. So close to the sea that one of the vineyards is only 10 feet from the beach, where more moisture and sea spray from the coastline affects these vines. The fruit is destined to become a delightfully fresh and enjoyable wine that showcases the climate of the area, as well as the granite soils beneath. Low-temperature, natural yeast fermentation makes for a wine that has so much personality and liveliness in the finished bottle, that it showcases the talents of the estate marvelously. There are remarkable amounts of delicious fruit in the wine, with bright citrus tones, green apple, and pear, yet remains to have stony minerality, and lovely acid that is prevalent across the palate. This easy-drinking Albariño is perfect for enjoying in the sunshine, or to accompany a big plate of delicious seafood and rice.