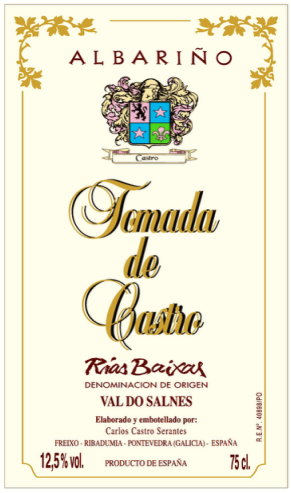

TOMADA DE CASTRO
Albariño

REGION/ ORIGIN	Rias Baixas DO Val do Salnés	WINEMAKER	Elisabeth Castro Nuñez, Carlos Castro Serantes
VINTAGE	2025	WINERY ESTABLISHED	1998
VARIETALS	100% Albariño	VINEYARD(S)	Estate fruit
ALCOHOL	13%	AGE OF VINEYARD(S)	20-30 years
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Granite
AGING	No oak aging	VINEYARD(S) ELEVATION	150 meters
FILTER/FINING	Light filter Bentonite	FARMING METHODS	Sustainable
TOTAL SULFUR RS	76 mg/l 2.7 g/l	PRODUCTION	12,000 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

Tomada de Castro Albariño is the estate's flagship wine carrying the name of the estate on the label, and carrying the greatest fruit of the estate within the glass. Hand-selected clusters of only the best grapes from the highest elevation and oldest, and what the estate considers the most exceptional, plot of vines on the property. Natural yeast fermentation at low temperatures with only the free run juice eventually lands at a bone-dry and strikingly beautiful wine that rests in bottle for 6 months before being released to the market. The wine is lively and vibrant yet showcasing great depth of fruit and minerality as well as incredible salinity, this Albariño is a picture perfect and classic example of northwestern Spain's most famous white varietal. Enjoy this for the next few years around a table of fresh seafood, hard cheeses, or aromatic soups and stews.