

# Eladio Pineiro 2018 Albariño Envidiacochina (Rias Baixas)

WineWise Code	SEP-ECA18
Country	Spain
Region	Rias Baixas
Color	White
Alcohol by Volume	13
Acidity	7
Residual Sugar	2
Annual cases produced	3194
Varieties	100% Albariño
Maceration Notes	8-10 hour maceration
Fermentation vessel	Stainless Steel
Aging method	Stainless Steel
Aging duration (months)	6
Yeast	Spontaneous
Lees Contact or Stirring	ages 3 months with the previous year lees, and 3 more months with the next year lees. After that will also spend at least 5 more months of ripening in the tank, being bottled at the end of the year, so 2 years after harvest.
Malolactic	Yes
Vineyard Name	Frore de Carme
Soil Type(s)	Loam
Vine age (years)	30
Farming practices	Bio-dynamic
Grape Picking	Hand-harvested



## Notes from the producer:

Eladio Piñero founded Bodegas Mar de Frodes in 1983, after spending many years making Albariño wine, before the Appellation Rías Baixas was granted. In January 2003, due to events that have influenced the life of his family, he decided to sell his winery, only keeping the vineyards he owned. Supported by his family, Eladio decided to take a step forward, doing what really excited, and motivates him, and started making wines again. By showing their roots and history, he produced a red from Portuguese Alentejo, and whites from Albariño Rías Baixas, while having absolute freedom to create, and develop small amounts of real wine.

## WineWise Notes:

The name means “the envy of the worm”, the pithy Spanish way of conveying that “I want to be in your shoes when good things are happening”. This is the “second” wine, which Eladio resisted making for years, but debuted with the 2011 vintage. It spends six months on the lees in stainless steel, with weekly batonnage, and is then blended with 15% Frore de Carme from the previous vintage and held a year in the bottle before release. Super-charged Albariño with honey and tropical fruit, but showing also the lees contact with an almostbalsamic sweetness and a mineral finish.

My charming interpreter had little to do when I visited Eladio Piñero this May, because the irrepressible Eladio can reach an audience no matter what their level of Spanish. One of the founders of large scale Albariño production in Spain with Mar de Frades in 1983, he left it all behind when his wife fell ill in 2003, selling the winery and keeping only a few prized vineyards. Now he dedicates himself to making artisanal hand-crafted Albariño (also hand-bottled and hand labeled...you get the drift) in the prime vineyard area of the Salnés Valley. Additionally, and most unusually, they make red wine in Portugal’s Alentejo, where they have a second home. His (fully recovered) wife Carmen designs the whimsical labels, he commissioned the unique and patented bottle shapes, everything is bio-dynamic except a few parcels in transition, and the wines are as original as they sound. Don’t miss them, and don’t wait - total production is about 5,000 cases.

