



www.castrobrey.com



Cellar

HISTORY

Adegas Castrobrey was founded in 1982 by José Castro Brey and Isabel Pereiro Becerra. Since 2000 the cellar belongs to the Denomination of Origin Rias Baixas. At present, it is run by the third generation of the family.

Currently, the winery owns a total of 8.9 hectares spread over 13 plots situated in Camanzo. 7 parcels (5.61 hectares) are located next to the cellar and the other 6 are divided in Anobre and Cira localities.

This valley has a very different climate and soil structure. A popular French geographer of the 18th Century, Alain Huerz de Lempis, carried out a study of the noble grapes that grew in Salnes and Ulla area. His plans showed the confluence of Deza and Ulla rivers and highlighted the area from there to Vilagarcia de Arousa estuary, currently Salnes area.

The average age of the vineyard is around 30 years. Our older vines (more than 50 years old) grow in 4 hectares and the rest of our vines age range from 15 to 30 years. We make a massal selection from the oldest vines in the main parcel where the family house is built and we replant those parcels that need it. New plantations were also incorporated, the last one 15 years ago. Our vineyard varieties are albarino, treixadura, godello and red caino. Those vines are trained along high trellis system depending on their orientation and inclination.

Since 2000, all our plots are cultivated with permanent vegetative covering. No herbicides are used, basing our work in a sustainable viticulture and strengthening the vineyards biodiversity. By mid-2015, the biologist Ignacio Munilla joined Adegas Castrobrey as an adviser on all issues related to ecology and biodiversity.

The vineyards are situated in a valley of 8 km² approx. On the left side of the middle stretch of Ulla River and the lower side of the ancient lands of the MONASTERY OF SAINT SALVADOR OF CAMANZO.

The history of this Monastery played a major role in the region economy for a certain period. It belonged to the Benedictine monasteries which were spread in Galicia until the 12th Century. This construction was witness of a monastic way of life and a particular economical administration system.

The Monastery of Saint Salvador of Camanzo was founded in the 10th Century by the count D. Gonzalo and the countess Dña. Teresa, who also founded the Monastery of Saint Lorenzo of Carboeiro. According to ancient writings "a mountain slope was needed to build that project. It was devoted to Saint Martin and some hermits that lived in the surrounding area dedicated their lives to prayer and penance". At the beginning, it was occupied by Benedictine Monks and during the second stage by Benedictine Nuns.

During the 12th Century, the Monastery enjoyed its period of greatest splendor. The Monks were the owners of the whole plots in the area which were cultivated by peasants under a leasing system. There are different writings about the types of crops that were grown such as corn and also vineyards at different points in history. In the 14th. Century the Monastery entered a serious crisis both material and spiritual and in 1420 the community was reduced to one abbot, one prior and three monks. With the abbot death, Saint Martin Pinario Monastery took complete control of Saint Salvador of Camanzo Monastery and all its properties. Finally, Pope Leon X at the request of Saint Paio abbes, annexed both Monasteries in 1515 and Monastery of Camanzo became Vicarage of Saint Paio of Anteaes. Today, this church belongs to Camanzo Parish.

The valley is drained by Fornotilleiro stream, a 3800 meters long water fowl that ends in Ulla river. The vineyard landscape is divided into agricultural areas and two types of forests: riverbanks and Atlantic ecosystem (oak and chestnut trees) close to the confluence of Ulla and Deza rivers on the boundaries of the provinces Pontevedra and Coruña. This specific area has a special project for the river Ulla-Deza conservation that is part of NATURA 2000 NETWORK (EU wide network of protected areas)

The vineyards are situated on the lower area of Camanzo valley (lower Camanzo – Vila de Cruces - Pontevedra) at the foot of Castromouro mount (286 meters above sea level) that protects us from South West squalls. The vineyards have Southeast orientation and the maximum and minimum levels vary between 80 and 120 meters above sea level, with an average gradient between 20% and 30% that ensures good drainage.

The soil structure is complex and combines metamorphic and basic rocks: Green schist, ultrabasic rocks, serpentinite and quartz.

The climate is basically Oceanic, mild and wet (average rainfall: 1375 liters per m2 and the average yearly temperature is approximately 13.5°C with a level of sunlight of 2400 hours a year)

FACILITIES

Stainless Steel tanks for fermentation:

Different volume tanks (1000, 2000, 3000, 5000, 10000, 15000, 20000 liters) with cooling system for fermentation process at controlled temperature (average: 16°C). One special steel tank of 4000 liters for red wine fermentation.

Three pneumatic presses of 2000, 4000 and 7000 kg and one cold-treatment equipment of 15000 kg.

Tanks for crianza wines:

- 2 Oak barrels (500 liters each) and 2 oak barrels (225 liters each) for red wine ageing.
- 3 Oak barrels (300 liters each) and 3 oak barrels (225 liters each) for white wine ageing.
- 8 Demijohns (54 liters each)
- 2 Mud jars of J. Padilla from Villarobledo with 200 and 300 liters capacity

Annual average production (bottles):

Currently, the total capacity is 200.000 liters but our average production is around one third.

From 2013 to the last 2019 harvest:

Harvest 2013: 60.000 liters / Harvest 2014: 54.000 liters / Harvest 2015: 52.000 liters / Harvest 2016: 37.000 liters / Harvest 2017: 68.000 liters / Harvest 2018: 70.000 liters / Harvest 2019: 64.000 liters.

Team (Cellar / Vineyard / Management) :

Lourdes Castro / Ana Amosa / Moncho Silva / Elvira y Cruz / Jose Manuel y Angel / Cristina Mantilla/ Ramón Blanco

Sinpalabras barrique 2018 Tasting Notes

Type of wine	Crianza White wine
D. O.	Rias Baixas (Ulla subarea)
Location	Camanzo. Vila de Cruces. Pontevedra. Galicia, Spain
Variety	100% albariño (50 year old vineyards)

Vineyards

The grapes come from the vineyards that grow on a total of **5.61 hectares situated close to Adegas Castrobrey in Camanzo.**

The average age of the vineyards is around 30 years (the range is from 15 to 30 years), although we also have older ones with **over 50 years old** that grow in 4 hectares aprox. **From these last albarino vines grown in the plots “the mill”, “the meadow” and “the elms”, SIN PALABRAS BARRIQUE** is produced. The vines are trained along **high trellis system** on all our plots: Different types depending on their orientation and inclination. **The average planting density is about 1100 plants per hectare.**

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Vintage

The climatology: **VINTAGE 2018.** The growing period began with a very cold Spring with low rainfalls. Summer season was divided into two different parts: June was very rainy and changing which led to some mildew outbreak although it was stabilized. In July and August the temperature was high with low rainfalls and finally September was warm. With this data, we can therefore sum up that with a rainy and cold Spring season and a hot and dry Summer, the harvest the quantity and the maturity of the grapes were perfect.

Harvest of albarino grapes started on 17th September 2018.

Alcohol Cont. 13,5%vol / **Acidity** 5.47 gr/l / **Vol.Acid.** 0.47 gr/l / **Ph** 3,4 / **Sugar** 3,4 gr/l

Tipo de botella Bordelesa autor 75cl

Elaboration **Green pruning, the removal of the lateral shoots and the lowering of bunches are made to improve their ventilation and maturation. A pre-selection of grapes is previously made in August. On 19th. September 2018 started the manual harvest of albarino from the oldest vineyards (+50 years old) The grapes were transported in cases with a capacity of 18 kg and vinified within the following 6 hours. Grapes were destemmed and after that the must is kept in a cold tank for 8 hours at 8°C. After a gentle pressing we get a low volume of must. Finally, the wine was in the stainless steel temperature-controlled tank under 16°C where it was fermented with selected yeasts until 19th. October. After fermentation, it was maintained during 6 months in used French oak barrels of 300 and 225 liters. Then, it was kept in stainless steel tank until it was bottled on 28st. May 2020.**

Production 1.333 bottles (L 2805)

Color Clean and brilliant. Pale yellow color.

Scent. White flowers, Stone fruits and memories to delicate ageing with smoky hints.

Flavour Balanced, good acidity, freshness and salinity. Oily and long finish with spicy notes.

“Existen diferentes formas de escribir la misma historia,
la nuestra te dejará SiNPalaBRAS ”

AdegAs CAstRo BRey