

adegas castrobrey 2023
d.o.rias baixas



HISTORY OF OUR WINERY



www.castrobrey.com



Winery

HISTORY

In 1982 it was created by the grandparents (José Castro Brey and Isabel Pereiro Becerra), currently led by the third generation (since 2000 it is within the D.O. Rias Baixas). Adegas Castrobrey currently controls 8,9 Has which are distributed in 13 plots in the parishes of Camanzo de abajo and de arriba. Seven plots are located next to the winery and make up 5.61 hectares, and another 6 plots are distributed between the parishes of Añobre and Cira, making up the rest of the hectares.

This Valley has a very different climatology and edaphology. (This area of the Camanzo Valley already in the XVIII century a reputed geographer Frances Alain Huerz de Lemps of which we have the photocopy of the map where he spoke of the noble wines of the Salnés and Ulla, and pointed out in this map the confluence between the Deza and Ulla and started from there to the estuary of Villagarcía de Arosa, the current area of the Salnés).

The average age of the vineyard is about 30 years (we have old vines of more than 50 years approximately 4 hectares and the rest ranges from 15 to 30 years). On the oldest vines we make a mass selection of the parent estate, which is where the family house is located, with which we replant in the plots where necessary and have also made new plantings, 15 years ago from the last one (we have in the vineyard the varieties albariño, treixadura, godello and caiño tinto), we use in all our plots the conduction system of "trellising", different types depending on orientation and inclination of the same).

Since the year 2000 all our plots are with permanent vegetation cover and no herbicides are used, working a sustainable viticulture and reinforcing the biodiversity of the vineyard. The definitive commitment formally began in mid-2015 with the incorporation of Ignacio Munilla (biologist) as an advisor to Adegas CastroBrey on issues related to ecology and biodiversity.

The vineyards are located in a valley of approximately 8km², on the left bank of the middle section of the Ulla River and situated in the lower part of the former domains of the CONVENT OF SAN SALVADOR DE CAMANZO.

(The history of this Convent played a fundamental role in the economy and finance of the region during a certain period. It belonged to the BENEDICTINE MONASTERIES, in Galicia until the XII century, this is a building with a particular history, testimony of a monastic life and a system of economic administration, being its construction the result of a historical and artistic context.

The Monastery of San Salvador de Camanzo was founded in the 10th century (by the Counts D.Gonzalo and Dña Teresa, who also founded the Monastery of San Lorenzo de Carboeiro), according to the writings "a mountain slope was sought for its location, dedicated to San Martín and around which lived some hermits devoted to the life of prayer and penance". It was first occupied by Benedictine monks and later by Benedictine nuns in a second stage.

During the XII century (during its period of splendor, the monks were the owners of the lands in the area, these were worked by the laborers in a ploughing regime. There are writings where the different types of crops appear (corn, etc., and also vineyards at different times), and in the 14th century the monastery enters a serious crisis (both material and spiritual), and in 1420 the community is reduced to the Basque Abbot, a Prior and 3 monks. The death of the Abbot was used as an opportunity for the monastery of San Martín Pinario to take control of the Monastery of San Salvador de Camanzo and its assets, and concluded with the annexation to the Monastery of San Martín Pinario was concluded in 1515 by Pope LEON X at the request of the abbess of San Paio, thus ceasing to be Monastery of Camanzo to become Vicarage of San Paio de Antealtares, and currently church belonging to the parish of Camanzo).

The valley is drained by the Fornotilleiro stream, a continuous stream 3800m long, which flows into the Ulla river. The landscape of the vineyard is divided between agricultural areas and two types of forest (riverside and oak and chestnut, Atlantic) very close to the confluence of the rivers Ulla and Deza (which separates the province of La Coruña from Pontevedra), where it forms a special conservation area ULLA-DEZA FLUVIAL SYSTEM, belonging to the RED NATURA 2000 (Network of protected natural areas of Europe).

The vineyards are located in the lower part of the Camanzo valley (Vila de Cruces - Pontevedra), at the foot of Mount Castromouro (286m above sea level), which protects us from SW squalls. The entire vineyard has a South-East orientation, and the maximum and minimum heights range between 80 and 120m above sea level with an average slope between 20% and 30%, with very good drainage.

Soil Edaphology is complex and combines metamorphic and basic rocks (green schist, ultrabasic rocks, serpentinites and quartz dykes).

The climate in the Camanzo Valley is oceanic, humid and temperate, (average rainfall 1375 liters per m² and average annual temperature of 13.5 degrees, with 2400 hours of sunshine per year).

INSTALACIONES

Fermentation tanks:

We have stainless steel tanks of different sizes (1000, 2000, 3000, 5000, 10000, 15000 and 20,000 liters) with cooling equipment to maintain controlled fermentation at an average temperature of 16 degrees. And a tank of 4000 liters special for red wine fermentation.

We have three pneumatic presses of 2000kg, 4000kg and 7000kg and a cryomacerator of 15,000 kg.

We have 2 copper stills for distillation of our spirits and stainless steel tanks to macerate our liqueurs.

Tanks for aging:

We have 2 barrels of 500 liters and 2 barrels of 225 liters with four uses for the aging of the red wine.

We have 3 barrels of 300 liters and 3 barrels of 225 liters with four uses for the aging of the white wine.

8 demijohns of 54 liters

2 jars of J.Padilla de Villarobledo, with a capacity of 200 liters and another of 300 liters.

Average annual production (bottles):

We currently have capacity in the winery to make 200,000 liters but our production is usually at one third of the total capacity.

Taking as reference the 2013 harvest until the last harvest 2019.

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 / Harvest 2020 = 68,000 liters / Harvest 2021 = 58,000 liters / Harvest 2022 = 40,000 liters /

COLLECTION SINPALABRAS.....



Sinpalabras castrobrey 2022

Type of wine	Single varietal white
D. O.	Rias Baixas (Subzona del Ulla)
Zone	Camanzo. Vila de Cruces. Pontevedra. Galicia. España
Variety	albariño grapes 100% (50-year-old vines)
Vineyard	<p>The vineyards where the grapes for this wine come from come from the 5.61 hectares, which are located near ADEGAS CASTROBREY in Camanzo. The average age of the vineyard is about 30 years (we have old vines of + 50 years) approximately 4 hectares and the rest ranges from 15 to 30 years). From these vines of + 50 years of Albariño we select (estates "el molino" "el prado" "los olmos" in harvest to elaborate this SINPALABRAS. In all our plots we use the "vine training" system, different types depending on their orientation and slope). We have an average planting density of 1100 plants per hectare.</p> <p>Since the year 2000 all our plots are with permanent vegetation cover and no herbicides are used, working a sustainable viticulture and reinforcing the biodiversity of the vineyard.</p> <p>The vineyards are located in the lower part of the Camanzo valley (Camanzo de abajo - Vila de Cruces - Pontevedra), at the foot of the Castromouro mountain (286m above sea level) which protects us from the SW storms. The entire vineyard has a South-East orientation, and the maximum and minimum heights range between 80 and 120m above sea level with an average slope between 20% and 30%, with very good drainage. Soil Edaphology is complex and combines metamorphic and basic rocks (green schist, ultrabasic rocks, serpentinites and quartz dykes) in Fornotilleiro.</p>
Harvest	<p>Climatology in YEAR 2022. The cycle began with an unstable spring, April with high minimum temperatures and high rainfall. May oscillated, first fortnight with heavy rains and low temperatures, and last fortnight with dry weather and high temperatures.</p> <p>The summer began with warm and stormy periods, with low temperatures, but with a very warm and dry July and a very variable August, with very warm temperatures the first week and then heavy rains and lower temperatures, and the beginning of September with high temperatures and warm weather throughout the harvest. The harvest began on 17/09/2022 and the grapes were in good health, with good alcohol content and interesting acidity.</p>

Grad. alcohol. 13,5%vol / **Acidez** 6,95 gr/l / **Acidez Vol.** 0,24 gr/l / **Ph** 3,4 / **Az r.** 1,4 gr/l

Bottle type

Bordalesa Autor 75cl

Prepared

by

Green pruning" and "bunch thinning and lowering" are done in the vineyard to improve ventilation and ripening of the clusters, and a selection of grapes is also made in pre-harvest, especially in the month of August. In this case, on September 17, 2022, the Albariño grapes from the oldest vines (over 50 years old) were harvested by hand in 18 kg boxes and vinified within 6 hours after harvesting. The grapes were de-stemmed and passed to the cryomacerator for 8 hours at a temperature of 8 degrees Celsius. Then in our pneumatic presses (2 atmospheres) it underwent a soft pressing obtaining a low must yield, and from there it went to the stainless steel vats with controlled temperature, which did not exceed 16 degrees where it fermented slowly with selected yeasts until October 17, 2022. It did not undergo malolactic fermentation. It was bottled on January 18, 2023 and spent 2 months in the cellar before release.

Production

26.666 bottles

Color

Straw yellow, limpid and bright

Aroma

Fresh fruit, with notes of white flowers, very mineral and a pleasant background of herbs and some balsamic touches.

Boca

Tasty, fruity, with perfectly assembled acidity and with a fresh and balanced finish, saline touches

“ There are different ways of writing the same story, ours
will leave you with SiNPalaBRAS”

AdegAs CAstRo BRey

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