

Eladio Pineiro 2021 Albariño Envidiacochina (Rias Baixas)

WineWise Code	SEP-ECA21
Country	Spain
Region	Rias Baixas
Color	White
Alcohol by Volume	13
Acidity	6.8
Residual Sugar	2.2
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 almost balsamic sweetness and a mineral finish.