



Introducing Algueira

Ribeira Sacra

Located on the steep banks of the River Sil in the majestic beauty of Ribeira Sacra lies Adega Algueira. At the top of the banks, amongst chestnut and oak trees, lies the winery built in the Romanesque style to mimic the monasteries crafted by monks in this area back in the 12th Century. Of course the monks brought with them the need for wine and so they began planting vines along the banks of the Sil. Here the vineyards are on very steep inclines and planted on terraces made from pure schist soils, much like Cote-Rotie or the Mosel. The slate soils, steep inclines and tempering effects of the river provide the perfect micro climate for producing truly special and unique wines.

They believe the vineyard is like a musical chord that is needed to sound great in order to compose a masterpiece. And the vineyard is one of breathtaking beauty!

Algueira focuses on local grape varieties – for red grapes this includes: Mencia, Albarello, Merenzao (Trousseau) and Caiño and – for whites: Godello, Loureiro, Treixadura and Albariño. All the fruit used in their wines is estate

grown with the utmost care using biodynamic methods (though not “officially” certified). Given the extreme steepness of the slopes, all the vineyard work and harvest are done, painstakingly, by hand.

The winery makes a few Mencia-based Ribeira Sacra wines starting with a beautiful, “crunchy” tank-aged wine, and working up to others that see some aging in (mostly) seasoned oak 500-liter barrels. They also make tiny quantities of wines from several rare indigenous varieties, in both red and white. To compose these masterpieces, they work with the famous Raul Perez as the consulting winemaker. He further carries the biodynamic baton in the winery and uses foot treading of grapes and spontaneous fermentations to make these pure, natural, mineral-laden and beautifully textured wines.

Algueira’s Ribeira Sacras are all special wines, not to mention incredible values given the work involved to produce them. They deserve a place in the pantheon of unique and soulful wines from one of the great and largely undiscovered terroirs in the wine world.



Algueira Brandon Blanco 2011

- 100% Godello on pure slate soils
- South facing slopes
- Spontaneous fermentations, no wood aging
- Bursting with floral aromas and tropical fruits this Godello has a rich and silky mouth feel with fruit reminiscent of guava.

<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>	<u>Discount</u>
SAL007	12/750	\$160	152/2, 144/3



Algueira Mencia 2011

- 100% Mencia on pure slate soils
- South facing slopes
- Spontaneous fermentations, no wood aging
- Aromas of soft berries and herbs with a touch of a floral element. On the palate there is lushness with great concentration and enough tannin to give this unoaked wine great structure.

<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>	<u>Discount</u>
SAL001	12/750	\$136	128/3, 120/5



Algueira Pizarra 2010

- 100% Mencia on pure slate soils with south facing slopes
- Foot trodden in large oak barrels.
- Spontaneous fermentation
- Aged in used French oak for 12 months and then 12 months in bottle
- Beautiful Mencia full of fruit, floral notes and a touch of slate on the nose. Elegant and silky with good cherry fruit and a lot of depth.

<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>	<u>Discount</u>
**SAL003	6/750	\$192	Net



Algueira Merenzao 2010

- 100% Trousseau or Merenzao in Gallego (local dialect)
- Grown on steep south facing slate slopes
- Foot trodden in large oak barrels
- Spontaneous fermentation
- Aged in used French oak for 12 months and then 12 months in bottle
- Earthy and dark floral notes on the nose, fresh and spicy on the palate with a great mineral laden finish.

<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>	<u>Discount</u>
**SAL004	6/750	\$200	Net



Algueira Brancellao 2010

- 100% local variety known as Brancellao or sometimes Albarello
- This variety is slow to mature but ages very well in the bottle. It has the highest acid of any of the indigenous reds to Ribeira Sacra.
- Slate soils, foot trodden, spontaneous fermentation, 12 months in old oak, 12 in bottle.
- Very spicy and herbaceous on the nose with a lot of intensity of fruit on the palate with great freshness and a lot of nuance.

<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>	<u>Discount</u>	
**SAL005	6/750	\$192	Net	One case Max



Algueira Fincas 2010

- Fincas is a blend of indigenous varieties – Souson and Caiño
- Slate soils, foot trodden, spontaneous fermentation, 12 months in old oak, 12 in bottle.
- Fresh and spicy nose which turns explosive on the palate with tons of bright berries.

<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>	<u>Discount</u>	
**SAL006	6/750	\$220	Net	One case Max

**** Limited Availability**