Nanclares

Nanclares y Prieto Paraje Mina Albariño 2024 is a finely etched Galician white, shaped by granite soils, Atlantic freshness, and old-vine depth near Cambados.

Nanclares y Prieto
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Paraje Mina Albarino 2024

Rias Baixas, Spain

Region and Vineyards

Paraje Mina comes from Val do Salnés, the coastal heart of Rías Baixas in Galicia, northwestern Spain. This cool, humid, Atlantic-influenced region is especially suited to Albariño, a grape prized for its natural acidity, citrus character, floral lift, and saline-mineral edge. The nearby ocean, frequent breezes, and granitic soils help define the wine's taut and mouth-watering personality.

The fruit comes from the vineyard beside Alberto Nanclares' home and cellar in Cambados. The vines are **42 years old**, planted on decomposed sandy granite soils, and farmed with organic practices. Nanclares and Silvia Prieto work a small 5-hectare estate divided into 12 parcels across Castrelo, Vilariño, and Padrenda, with vines trained in the traditional pergola style, a useful system for airflow in Galicia's damp climate.

Winemaking

Nanclares y Prieto Paraje Mina 2024 is made from **100% Albariño**, harvested by hand and gently pressed in a pneumatic press without destemming. The must is divided equally between used French oak barrel and stainless steel tank, giving the wine both precision and subtle textural breadth.

The wine rests on its lees for nine months in those vessels, with weekly bâtonnage during the first three months. It is bottled without stabilization or clarification, with only gentle filtration and a small addition of sulphur dioxide. This restrained cellar approach preserves the naturally high acidity of Albariño, while lees contact adds discreet roundness and persistence. Malolactic fermentation rarely occurs at the estate, allowing the wine to retain its clean, angular, Atlantic profile.

Alcohol :13,00 %

Composition: 100% Albarino

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Tasting Notes

- **Color**: Pale lemon with bright green reflections, suggesting freshness, youth, and crystalline Atlantic clarity.
- **Aroma**: Lime zest, grapefruit peel, green apple, white flowers, stone fruit, dried seaweed, crushed shell, and a subtle flinty note.
- **Palate**: Dry, vivid, and saline, with high acidity, fine lees texture, citrus pith, orchard fruit, raw almond, and a long, stony finish that feels both precise and refreshing.

Did you know?

Paraje Mina is sourced from the vineyard directly next to Alberto Nanclares' home and cellar in Cambados. That closeness gives the wine a particularly intimate identity, a **single-site Albariño** that feels like a direct translation of the grower's daily landscape into the glass.

Wine Pairing Ideas

- **Galician-style octopus with paprika**: The wine's acidity refreshes the palate, while its saline edge mirrors the sea-born character of the dish.
- **Grilled scallops with lemon butter**: Citrus tension cuts through the butter, and the wine's lees texture complements the sweetness of scallops.
- **Oysters or clams**: The briny, mineral profile makes this Albariño a natural partner for shellfish.
- **Goat cheese tart with herbs**: Bright acidity balances the cheese, while subtle herbal notes echo the savoury filling.

94

Robert Parker (RP) : 94 Points (2021)

The 2021 Paraje Mina is the single-vineyard bottling of the Albariño from the vineyard from the house that Alberto Nanclares bought in 1993. It has 11.5% alcohol and the sharp profile from the cool year, with vibrant acidity, citrus freshness and the ever-present sensation of the granite soils. It has notes of herbs and a faint touch of honey that I found in many other whites from 2021, but the wines do not show development. There was a savory twist on the nose too. 1,700 bottles approximately. There is no 2022 version of this wine.