OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Pie Franco Albariño



Lagar de Pintos is a family estate currently run by its 4th generation, winemaker Marta Castro-Pintos. The family home and winery are in a traditional Galician pazo, or manor house, in the Val do Salnés town of Ribadumia. The estate was originally a farmstead for raising sheep and cows, and in the 1950's the family planted grapevines. Marta's father, Pepe Pintos, modernized the estate in the 1980's during the local revival of the Albariño grape variety. In the 2000's, Marta converted all the vineyards to organic farming, and has been a pioneer on this front in Rías Baixas ever since.

All four generations at the Lagar de Pintos winery have shared a single philosophy regarding their work: respect and commitment to the land. According to Marta, the essence and identity of Lagar de Pinto lies in its vineyards, which are treated with respect. The whole winery team strives for excellence, committed to maintaining a healthy, organic growing environment that can be highlighted by modern production processes such as strict grape selection at harvest.

WHAT MAKES THIS WINE UNIQUE?: In a region that has exploded with large-scale Albariño production in recent decades, this wine shows that the low and slow approach can produce something truly special. Pie Franco comes from a single vineyard named "La Escusa" and it's made exclusively from ungrafted ("free footed") vines planted directly in the sandy soils of Salnés. This rare form of viticulture makes for lower yields, and more intense Albariño that is then free to be expressed in its purest state.

RATING HISTORY: 2023 96VM; 2022 91WE; 2021 94WE, 93+WA, 91W&S

GRAPE: 100% Albariño from a single vineyard, named "La Escusa" in the town of Barrantes, of own-rooted (ungrafted) vines planted in 1980, grown in sandy soils. Vines are trellised in the traditional Emparrado (pergola) system, which was invented by the Romans during the 2nd century to maximize air circulation, allowing for drier, more even ripening. The vineyards sit just 2-7m (5 - 25ft) above sea level.



PAIRING SUGGESTIONS: This wine pairs well with intense seafood, like oysters, sea urchin, and lobster; it also makes a great match with raw milk cheeses, like raclette, clothbound cheddar, and Idiazábal.

VINIFICATION AND AGING: Fermented and aged on the lees for 12 months in oak foudres. The wine is bottled and rests in the cellar before release. Vegan wine.

PRODUCTION: 1,000 Bottles



LOCATION, SOIL, CLIMATE: Located in Spain's upper northwest corner, Rías Baixas is just above the border with Portugal. Rías Baixas means low rivers, a reference to the area's many rivers that lead to the ocean. The landscape is low undulating hills, and the vineyard is planted on the slopes and on the flat valley floors. This area's climatic conditions give this wine an "Atlantic" character. Of the 5 subzones in Rías Baixas, Val do Salnés is the coolest due to the proximity of the Atlantic Ocean. Yearly rainfall is above 1,700 millimeters (66 inches), or what one would expect in one of the wettest regions in Spain. The area is quite foggy with an average temperature from April-October of 63.4 F.

TASTING NOTES Intense yellow with hints of gold. The nose is bright and open, with notes of citrus, apricot, and lees atop a saline background. On the palate, the wine has an intense, nearly unctuous body, showing precision despite being voluminous, with the brilliant acidity that determines a long life in bottle.

ALCOHOL CONTENT: 12.5%

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