

Bodegas Nora

Rias Baixas

The Bodegas Nora winery is owned by two men: Javier Alen, the well-respected Galician producer of *Viña Mein*, and Victor Rodriguez, the former director of *Vino y Gastronomía*, a respected Spanish wine and food magazine. The winery is located about 12 miles from the historic village of Tui ("Tuy" in Castilian). This village marks the borders of the sub regions *O Rosal* and *Condado de Tea* and it is the site of one of the oldest Jewish settlements in Spain.

The goal of the winery is to show the Albariño grape at its most expressive. Although Albariño is an Atlantic varietal, it loves the sun. The grape only reaches its full potential when it is harvested fully ripe. This is achieved by careful vineyard and vine management, leaf control, and very detailed selection of grapes. Timing the harvest is always a gamble; delay advances the goal of maturity but it invites the threat posed by the inevitable autumn rains.

The grapes for this wine come from 48 acres of 18-year-old vineyards which yield 2.5-2.9 t/acre, and which surround the winery in the town of As Neves, in the sub region of *Condado Del Tea* on the banks of the Miño River. The area is surrounded by pine and eucalyptus forests. (It is actually possible to see Portugal from the vineyards.) The location is particularly suitable because it receives plenty of sun and the warm Gulf Stream moderates both the coolness of the latitude and the early morning fog from the Miño River.

New Zealander and enologist Alistair Gardner creates Nora using stainless-steel to ferment 90% of the juice before sur lie aging in tanks while 10% is fermented on large format French Allier oak barrels.

Production: 5,000 cases for the U.S.

