

TABLE 31 IMPORTS



Castel de Fornos 2022

Appellation- Rias Baixas D.O. (Val do Salnes)

Varietal- 100% Albariño

Site- Modia/Xesteria/Fornos

Vine Age- 42/98/94

Acres- 21

Soil- Sand/Mineral/Granite

Elevation- 323'

Yield/Acre- 1.07 tons/acre

Production- 30,000 bottles

Aging- Stainless Steel



WINEMAKING/PRODUCTION. Albariño from Modia, Xesteria and Fornos plots are hand harvested, lightly pressed, then transferred to stainless steel for fermentation, then transferred to stainless steel to achieve equilibrium and roundness, then bottled.

THE STORY. 4th generation of winemakers with the motto of Genuine in Origin and Tradition. José Chaves Chaves founded Bodegas Chaves in 1955 in the sub-region of Val do Salnes in Rias Baixas, outside the town of Ribadumia. Several old vine Albariño plots, one considered Grand Cru. The 2nd vineyard registered in the DO Rias Baixas when the D.O. began in 1988.

TASTING NOTES. Bright Straw with green hints. Castel de Fornos is an intense wine which shows complex floral hints at the front (gardenia, rose, orange blossom) followed by flavors of apricot, orange peel and honey on the palate. Herbal notes (laurel, anise and mint) combine to envelop the palate in richness and verve.