MAR DE FRADES
VIÑEDOS ATLÁNTICOS

BRUT NATURE

THE FIRST 100% ALBARIÑO SPARKLING WINE

"Tradition and innovation walk together. We knew how to interpret the vineyard to obtain the optimum albariño grape to be able to apply the traditional sparkling wine production method, which at the time was an absolute revolution.."

Paula Fandiño
Winemaker of Mar de Frades

ANALYTICAL DATA

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D.O. RÍAS BAIXAS | 100% ALBARIÑO.

VIÑEDO

Mar de Frades cultivate their own vines in the Salnés and also in Ribeira do Ulla since 2016, the most northerly and inland subzone of the appellation. We have 60 hectares of our own vines and also work with 200 small independent growers. Throughout the vineyards we work with care and with passion, looking after the surroundings and the soils, with the aim of obtaining wines with the maximum expression, balance and purity.

HARVEST

From selected plots with a plantation density of 4,500 vines per hectare (1.5m x 3m) and vines trained along wires.

Harvesting is by hand and the clusters are carefully placed in 15-kilocrates which are then taken in a refrigerated truck to the winery. The right time to harvest is decided according to when the analytical parameters (pH and GAP) are suitable for obtaining the must for the base wine. In the harvests of 2018, 2019, 2020 and 2021 picking began during the last week in August and took 6 days to complete.

PRODUCTION

The clusters are selected on the vine and then hand picked before transport in small crates to the winery where they are kept cool until they reach the sorting table. The clusters are transferred directly to the press under inert conditions where a clear, free-run must is obtained which is then allowed to ferment without débourbage and with indigenous yeasts in stainless steel vats at a controlled temperature of 15ºC. Once the first fermentation is complete the heavy lees are removed and the wine only remains in contact with the fines lees for over a year. After this period it is blended with wine from previous years. This final blended wine is what we call the base wine for making the sparkling wine.

2ND FERMENTATION IN THE BOTTLE AND AGEING

We add sugar and yeast to the base wine ready for bottling and once inside the bottle the yeast produces natural carbonic gas which becomes trapped in the bottle and is gradually, over time, integrated into the wine.

All the bottles are aged in order to achieve a sparkling wine which will keep, individual ageing in each bottle in which the wine and the bubbles are in contact with the lees so as to define its personality, character and plenitude.

After ageing is complete, each bottle is riddled until the lees end in a point and are ready for disgorgement. This process is done by hand with the precise movement to ensure the minimum loss of liquid. Each bottle is topped up with the same wine and then is corked and a wire muselet or muzzle is placed over the cork. After resting for 3 months the final touches are added with the labelling and placing in cases.

WINE in MODERATION
CHOOSE | SHARE | CARE