

## **Bodegas Castro Martín**

### **DO Rías Baixas (Salnes Valley)**

Located in the Salnes Valley sub-zone of Rias Baixas, Bodegas Castro Martín are in the parochia of Barrantes, in the council of Ribadumia, named for the Rio Umia a few kms south towards Pontevedra. The nearest main town, Cambados is 5km away. This is the heart of the Salnes Valley, named for its salty proximity to the Atlantic. The wines here grow in pure granitic sands, and are 100% Albariño.



Castro Martín is still owned and run by the founding family; the Bodega's history can be traced back as far as 1887 where old documents prove the existence of a wine cellar and the sale of Albariño. The innovative Domingo Martín-Morales (a Venezuelan who married a Galega) had the current winery constructed in 1982, some five years before the DO of Rías Baixas was created. The winery designed to move the wine with gravity, and was the very first in the region to be equipped with stainless steel tanks for wine storage - which at that time seemed to many locals an unnecessary extravagance!

The current owner-winemaker is Angela Martín, daughter of Domingo. Angela started working at Castro Martín in 1981 and took over in 1993. Current export manager is an Englishman, Andrew McCarthy who married Angela and joined in the family business from 2001.

BCM own 11 hectares, principally spread between Pazo (5 hectares) and the extremely mineral granite quartz of Castrello (4ha), which supply 40% of their needs, and the rest of their fruit comes from growers nearby, with all viticulture directed by Angela and extremely strict selection practices in place. Angela is committed to the traditional pergola trellises, as the canopy affords her excellent bunch control and yield management (Castro Martín crop at half the appellation's norm). Pergola's reduced vine vigour also produces lower levels of malic acid in the wine, and thus naturally moderates the need for MLF in bodega. BCM's viticulture is as natural as possible, but not certified organic.

### **BODEGAS CASTRO MARTIN Albariño 'sobre lias'**

All fruit is hand-picked and goes into press less than 2 hours from picking. The fruit is given a whole bunch press and the must is chilled and gravity settled before fermentation in 16 stainless steel deposits of 9000 litres each, all with cooling jackets. Fermentation is seeded with their own neutral yeast selection, and takes place at 14 degrees over 3-4 weeks. After fermentation, the wine is statically aged on lees 6-8 weeks, with the possibility of racking if reduction threatens. Malo-lactic fermentation can usually be avoided (15% of the wine from the very cold 2013 harvest underwent MLF). There is a second cold stabilisation after lees ageing and after 14 days the wine is bottled with only a very light fining.

The philosophy at Castro Martín is simple: to make the best quality wine possible at the most competitive price. The team are constantly re-examining their work, improving and including innovative techniques where possible, whilst still respecting the tradition of the region. They are flag-bearers for the Normacorc Select Series synthetic closure and use an eco-bottle 10% lighter in material usage.

Note: the wine is nowadays labelled as 'Sobre Lias', i.e. matured in tank on lees, but this is just acknowledging what has always been the case, and does not denote any change in handling (there are a bunch of people trying to get a marketing edge and add dollars by having an entry level free run wine, and a more expensive version with lees-ageing).

FROM 2016, A SIGNIFICANT DEVELOPMENT TAKES PLACE AT BCM:

The best tank of Albariño has been bottled 'raw', cold-stabilised and released without filtration. At this stage, this wine is an exclusive Australian release.



**BODEGAS CASTRO MARTIN Albariño RAW (unfiltered)**  
Salnes Valley, DO Rías Baixas



Since the 2016 harvest, we have finalised a long-held dream of Scott's: to have this A-grade producer bottle their wine cold-settled and unfiltered. Year upon year we have tasted the best tank of BCM and marvelled at its deep texture and quiet power (the heart of which later lost to technical filtration), perfect balancing acidity (3.02pH) and material. Owner-maker Angela Martín has agreed, and we are delighted to finally release a Raw Power Albariño, bottled unfiltered exclusively for Australia. The triple-threat salt-granite-acid lines remain in place, but are more open, tenderly revealing hitherto elided power, weight and texture.

*A fine sandy colour with a touch of green. A green-gold cereal nose carries granitic sand's talcy-minerality. The fruit is sliced apple, nashi flesh, chickpea meal, green rice stems, with nudges of celery dust, black basil and cucumber gin. To taste, the gorgeously rounded cereal and prickly pear fruit has an enlivening sweet-sour tug, thanks to a tangle of subtle green elements – tarragon, watermelon skin, mint, lime. But, unfiltered, the mouthfeel really is the thing! At first, trademark Salnes Valley acidity is prominent, along with Atlantic saline and granitic edginess – without filtration, the acidity is much less strangling, still shaping the wine, of course, but it's like someone who is genuinely great at drawing – the pen is lightly held, weaving away confidently, without being gripped ... not 'weilded'. Unweilding acidity allows the wine to open delicately through the mouth, up into the roof and out to the sides of the mouth as it wishes, while line is constantly honoured.*

This is a new benchmark for Albariño (and bloody delicious)!

Unfiltered, naturally cold stabilised, 30 mg/l free SO<sub>2</sub>, 8.12 g/l tartaric, 3.02 pH, 12.83 a/v



## HISTORICAL VINTAGES

### BODEGAS CASTRO MARTIN Albariño 'sobre lias' 2014



*2014 was a cool summer which lead into a very nice ripening phase and harvest. The wine is balanced on lovely delicate apple skin tannin, with fine spiced florality, lemon and grapefruit tang and lovely long soft acidity. The granite undertow in the wine and sea spray tang throughout faithfully transmits the location, just 2km in from the Atlantic. There's finger lime and mandarin oil for subtle richness and a touch of oily-spicy linger and stick in mid-palate before the briny acid gently rips it all away. The finish is long and delicate.*

### Castro Martín 'Sobre Lias' Albariño 2012

Angela thinks this an almost perfect vintage. Despite a poor spring with inhibited flowering and issues with mildew and oidium, the ripening period was dry, warm and long. 2012 yield half that of 2011, and with great concentration in must of extremely high quality. This tasting note is of the first tank bottled (BCM bottle a tank at a time, usually lightest to richest/most textural during the year): already plush, it has a really lovely easy and natural feel with some delicate nutty phenolics and a touch of snappy bitter herb in the typical white flower, green vegetable, strawberry apple flavour set. Deluxe.

### Castro Martín 'Sobre Lias' Albariño 2011

A very high yielding vintage with some very dodgy politics between the big companies and the CRDO, who allowed mobs like Paco y Lola, Condes de Albarei and Martin Codax (the high croppers who grow poor quality fruit in the fertile soils of the Rio Umia delta) to increase their yields from 12 (the normal legal maximum) to 15 tonnes/hectare! As a result, there is a lot of very dilute, high crop-low character 2011 Rias Baixas and a market surfeit. In contrast to such crassness, Bodegas Castro Martin crop at 6 tonnes/ha.

Spring was warm with prolific, early flowering; a very wet early Summer threatened to wipe out the vintage, with mildew and oidium rife, but a warm August (and lots of oidium and mildew treatments) allowed an early pick with yields through the region 30% over normal. Castro Martin, however left 20% of their crop in the field, having earlier performed a savage green harvest. The wine was made with a very short fermentation and a very gentle pressing, and managed a delicate and very well-formed wine. Early on this wine looked very lean (in light of the vintage conditions this should be no surprise!), so Angela left it 9 months on lees in tank, unstirred. The result is pleasing indeed: lime, apples, cucumbers and fresh green grape aromas and a lovely springy and precise palate, with juicy grape (faux) sweetness, pingy but textural and very well integrated acid. Probably a triumph in light of the nature of the harvest.

### Castro Martín 'Sobre Lias' Albariño 2010

A long, hot summer necessitated a very early picking. Aged 7 months on lees in stainless steel without stirring. The wine is nicely complex with waxy, rindy white watermelon, apple cucumber and prickly pear and pickled vegetable complexity. The wine is saline, sleek and nicely tart all the way through, and a very delicate phenolic grip is textural but extremely clean. Very, very good line and length.

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### Casal Caeiro Albariño Barrica Vendimia Seleccion 2011

Casal Caeiro is a label BCM use for domestic distribution in Spain.

Occasionally, Angela makes a wooded wine for fun from riper vintages. It ages 5-6 months in 1-3 year old Seguin Moreau barriques after stainless steel fermentation and is not stirred, and carries about 6 grams/litre residual sugar. Columbines, golden wet straw over crab apple and prickly pear fruits, the oak is in the middle of the wine not on the end, and it's sorta yummy, really. As Angela says, "every family has a stupid child and you have to love it"?!