



Grape Varieties **70% Mencia**
 15% Brancellao
 15% Caiño Blanco

Winemaker	Fernando Algueira
Closure	Natural Cork
ABV	13%
Residual Sugar	0.35g/L
Acidity	5.5g/L
Wine pH	3.5
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Adega Algueira is a jewel in Ribera Sacra's magnificent crown. Described by Luis Gutiérrez as "one of the region's leading producers with incredible vineyard holdings", this family-run winery is internationally recognised for producing refined wines from breathtaking vineyards perched on steep slopes that plunge towards the Sil River. In 1980, Fernando González Riveiro came to the region and, convinced of its potential, began the painstaking work to restore some of the forgotten vineyards of the region. Years later, in 1996, the same year the Ribeira Sacra appellation was created, he built a winery in the renowned subregion of Amandi. Today, Fernando is a local hero and works alongside his son Fabio. They have 130 plots totalling 30 hectares of vineyard planted to local Galician varieties.

VINEYARDS

Pizarra is the estate's most renowned production. It is crafted primarily from Mencía sourced from Carballocobo, the winery's most iconic vineyard site, complemented by Brancellao and Caiño from Abeleda—two fresh and complex varieties that enrich the blend's aromatic and structural profile. The vines grow on soils composed of slate, granite, and quartz, with a south-facing orientation for the Mencía and a west-facing exposure for the Brancellao and Caiño. Cultivation follows a trellis system under principles of sustainable viticulture.

VINTAGE

The 2021 vintage presented significant challenges, marked by highly unusual precipitation patterns. Rainfall occurred at unexpected times, followed by heat during the typically dry part of the year. It was a season in which viticulture played a far more decisive role than wine making. Through careful vineyard management and close attention throughout the growing cycle, the estate succeeded in producing a distinctive vintage. Harvest began in the final week of August and concluded in the third week of September.

VINIFICATION

The vinification process started with whole bunches that were traditionally foot-crushed in 2,000-litre French oak open-top vats, followed by a period of cold maceration. Fermentation took place with stems, using exclusively indigenous yeasts. The wine was then aged for 12 months in a combination of French barriques and 1,000-litre French foudres.

TASTING NOTES

'Pizarra' displays a pronounced intensity of fruit and aromatic complexity that is defined by violet florals, nuanced spice, and a distinctive slate-driven character. On the palate, it is structured and well-balanced, with polished tannins and a long, persistent finish. Oak integration is precise, contributing subtle spice and warmth without overshadowing the varietal purity of the fruit.