

AILALÁ Sousón 2017

Cellar Ailalá-Ailalelo, SL

Owners The Flower and the Bee, S.L., Miguel A Montoto

Winemakers Inma Pazos, XL Sebio.

Web site www.ailalawine.com www.losvinosdemiguel.com

Grape Origin Selection from owned parcels in Avia Valley (Esposende, Gomariz)

Soils Granitic sands (Sábrego).

Orography Terraces (Socalcos) and smooth slopes

Region. D.O. Avia River Valley – D.O. Ribeiro- Ourense-Galicia- Spain

Varietal Breakdown Sousón 85%, Brancellao, Ferrol, Caiño Longo.

Winemaking

Grape selection at the vineyard. Temperature control from the very reception of the grapes. Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. Skin contact maceration at low temperature. Alcoholic fermentation in stainless steel under controlled temperature. Salvage yeast. Periodical Pump over and punch down is made. 4 months aging in Barrel. Wine rounds until bottling. Bottled in Fruit Day in May 2019.

% **VOL** 13,0

Reducing Sugar (g/l) 1,30

Total Acidity (g/l) 5,81

Volatile Acidity (g/l) 0,82

pH 3,55

Total Sulphites(mg/l) 67

Format 12 bottles cases. Bottle 75 cl. 1+1 Natural Cork. Magnum 1,5l

Production 10.000 bottles

Label Explanation Ailalá is a Galician word, used in traditional folklore that has clear Celtic

origins. Not have a direct translation, is a cry of joy and fun. Ailalá!, Ailalelo!, sing and shout when good times are shared among friends. (It's

the Galician Olé!).

Service and Food Pairing 16 ° C. Stews. Iberian Pork, including Iberian ham. Barbecues. Octopus

(Pulpo a la Gallega).

Prizes and Scores James Suckling_Aug18 92 (2016)

Robert Parker_WA_Feb19 90 (2016)
Vinous Mar19 91 (2016)

Guía Peñín 2019 89 (2016) Decanter WWA2018_Bronze 87 (2016) Decanter_Nov17 90 (2015) Robert Parker-Luis Gutierrez_Ago17 89 (2015) Guía Peñín 2018 91-5* (2015) James Suckling_Dic16 92 (2015) Vinous/Tanzer_Jan17 90 (2015) Jancis Robinson_Apr16 15/20 (2014) Elmundovino.com_Nov17 13.5/20 (2015) Guía Vivir el Vino 2016 92 (2014)

4º en Ranking de los Mejores Vinos por ≤10 € Mileurismo Gourmet 2016 (2015)

Tasting Notes

Aromas of cinnamon, cherry, lilac, chalk, pen spoils. Snuff blonde, violet, wild berry yogurt.

In the mouth it is as fluid wine fatty and savoury touch. The tannins are

round and sweet.

It has a long finish with hints of fresh red fruits.