

AILALÁ Treixadura 2018

Cellar Ailalá-Ailalelo, SL

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

Winemakers Inma Pazos, XL Sebio.

Web site <u>www.ailalawine.com</u> <u>www.losvinosdemiguel.com</u>

Grape Origin Selection from parcels in Avia Valley: A Xarmenta en San Cristóbal (Ribadavia)

and Pazo Lodeiro in San Fiz Do Varón (O Carballiño).

Soils Granitic sands. Sábrego.

Orography Terraces (Socalcos) and smooth slopes

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

Varietal Breakdown Treixadura 100%

Winemaking

Grape selection at the vineyard. Temperature control from the very reception of the grapes. Pneumatic pressing and musts separation. Naturally strained. Fermentation at low temperature. Remains with its lees for 4 months with frequent stir. Stabilized in stainless steel vats for some months until it's bottled.

Bottled in Flower day in April 2019.

% VOL 13,40

Reducing Sugar (g/I) 1,00

Total Acidity (g/l) 5,20

Volatile Acidity (g/l) 0,41

pH 3,31

Total Sulphites (mg/l) 132

Format 12 bottles cases. Bottle 75 cl. 1+1 Natural Cork.

Production 20.000 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. (The Galicia Ole!).

Service and Food Pairing 9ºC. Seafood and Fish with some complexity as turbot, cod, salmon. White meats

and cheeses with little healing.

Prizes and Scores Robert Parker_WA_Feb19 90+ (2017)

> Vinous Mar19 91 (2016, 2017) James Suckling_Aug18 90 (2017) Decanter WWA18 Bronze 87 (2016) Guía Proensa 2018 91 (2016) Guía Peñín 2019 91-5* (2017) Guía Vivir el Vino 2018 90 (2016) Decanter-PedroBallesterosMW_Nov17 88 (2016) Robert Parker-Luis Gutierrez_Ago17 90 (2016) Vinous/Tanzer_Jan17 90 (2015) Elmundovino.com_Nov17 15/20 (2016) Guía ABC 2016 93 (2015) Revista Sobremesa_Jun16 94 (2015) Guía de los Vinos y Destilados de Galicia 2018_Medalla de Oro (2015) Guía Repsol 2018 92 (2016)

> > 90 (2013)

16,5/20 (2010)

Tasting Notes: Quite golden in color with wonderful reflections of light - very lively color. The aromatics on this wine are super clean and powerful with lemon curd, apricot, white flowers and seashells. Some wintergreen mint/fennel/cloves notes. Ripe melon and sweet lemon. Lots of body. Very dense, needs time. In the mouth notes of apricot, white peach, and peche de vigne. Just picked crunchy peach notes. Lots of zing, some tangerine, blood orange notes. Some lemon and grapefruit peel. Very persistent. Incredible relative value compared to other white wine of this ilk.

Guia Palacio de Hierro 2014 México

Jancis Robinson Jul12