

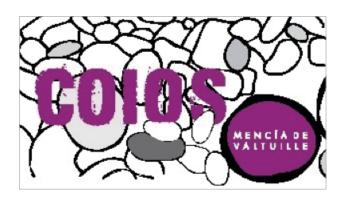
VIÑOS DE ENCOSTAS

Coios

is the wine from Mencía grapes of a high slope area in Valtuille Valley. Grapes and development is made together with Bodegas Demencia, which enable the birth of a whole and differentiating project.

The extraordinary freshness and depth that provide these strains in slope make a different, fresh and savory wine. The altitude means greater freshness and acidity, something basic to preserve the fruity characteristics of this variety. The higher acidity, allowed us to have a very low pH to what this variety use to have. Floors of Coios (boulders) pose great maturity, more volume, finesse and minerality. This gives aromatic intensity, mineral, red and spicy fruit. Soils

provide concentration and elegance that make it a different wine from today exits in Bierzo. This vintage, very wet in the first months, with rains during flowering caused a very low grape production. The mists during the summer and next vintage rains allowed retaining acidity and freshness of the grapes. The phenolic maturity of the grapes was delayed, but with the idea of not losing the maturity-freshness balance, took us to harvest later.



Imagen

It is an illustration that reflects the floor Coios (boulders) from which the grapes for this wine. Coios is a pure wine in the field and cellar. Do not have any manipulation or intervention.

Minimal doses of sulfites are used and a slight filtering is made. The COios soils gives the mineral character where they grow strains out our grapes.

Vinificación

Stripping is made by hand and fermentation occurs in stainless steel at low temperature. Manuals pump over are made throughout the fermentation. Very slow fermentation is made to respect all fruit and personality. Then it is pressed and filled the barrels. Malolactic fermentation occurs in 300 l barrels.

XOSE SEBIO

VIÑOS DE ENCOSTAS



TASTING SHEET Coios 2012

Tasting Notes

Product Winemaker Vintage / Region / D.O.

Vineyards / Vines age Grape Varietals

Planting Density

Pruning and Grapevine growing system

Altitude

Harvest

Fermentation

Coios 2012

Malolactic Fermentation

Aging Bottled

Punctuations

% Alcohol Dry extract Reducing Sugar Volatile Acidity Total Acidity Malic Acid Free Sulphur dioxide Total Sulphur dioxide Producción / Cases

+ Info