

XOISE LOIS SEBIO

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.

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TASTING SHEET

Coios 2012

Tasting Notes

It has medium intensity aromas on the nose. Notes of lilacs, violets, spices and fresh red fruit, mineral notes. In mouth it is balanced and very spacious, fresh, powerful and straightforward, elegant and very fleshy fruit. It has very long and intense finish. Wine with character and unique that improves with bottle.

Product	Coios 2012
Winemaker	Xose Lois Sebío
Vintage / Region / D.O.	2012 / Valtuille / Bierzo
Soils	Clay and Boulders (Coios).
Vineyards / Vines age	O Val / 60 years.
Grape Varietals	Mencia.
Planting Density	4000 p/Ha.
Pruning and Grapevine growing system	Free-standing.
Altitude	550 - 590 m
Harvest	1st - 2nd week of September. Manual Harvesting.
Fermentation	Stripping by hand. Barreling whole destemming grape, open fermentation in oak vat. Pump over and pressing by vertical press.
Malolactic Fermentation	In barrel.
Aging	14 months in 300 l barrels. 2 wines used.
Bottled	August 2014. Fruit Day.
% Alcohol	14,1 % vol.
Dry extract	35,7 g/l
Reducing Sugar	3,0 g/l
Volatile Acidity	0,6 g/l
Total Acidity	5,5 g/l
Malic Acid	0,2 g/l
pH	3,3 g/l
Free Sulphur dioxide	35
Total Sulphur dioxide	60
Producción / Cases	800 bottles, 750 ml / 6 bottles lying
Punctuations	it's a new wine.

+ Info

www.losvinosdemiguel.com