

# XOISE LOIS SEBIO

VIÑOS DE ENCOSTAS

## Hush

Is the wine resulting from the grapes of very old vines, participating in other wine cellar with younger vines in the past. These plots were difficult to manure so they were last collected and sometimes not even harvested the grape. The separate winemaking of these old strains showed us a different, less concentrated and tannic wine, but with fruit intensity and volume.

It's a Rhône line wine, in the Hermitage of Ribeiro. Its fleshy fruitiness makes it different from the wines available today in Galicia. It was a very wet vintage in the first months, with rains in bloom that caused a very low production of grapes. Great drought of the coming months to harvest reduced very significantly the quantity of grapes.

## Image



The label shows the drops of wine / blood poured over the years for these strains, with many cuts and wounds of time suffering in silence. It is also a tribute to a legendary hard rock group Deep Purple as, who accompanied Sebío in his youth. Hush is also the silence that has taken the project over the years to be reflected in this wine.

## Winemaking

Winemaking in open tanks with shorter and lower temperature maceration. Fermentation in 2000 l open tanks. Cold pre-fermentative maceration for one week and low temperature fermentation. Barrelling short to respect fruit, manual punch down and mild pressing with a manual screw press. Removing only the sweetest, ripe tannins and lots of fruit. Starts malolactic in tank, then finish in barrel. Aged in 300L barrels ENVIN 2 wines to respect all fruit and softness.



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## TASTING SHEET

### Hush 2010

#### Tasting Notes

**Josh Reynolds:** Saturated ruby. Heady, mineral-accented aromas of blueberry, cherry compote, violet and incense, with a smoky note building in the glass. Offers palate-staining dark fruit flavors that pick up notes of spicecake and licorice as the wine opens up. Powerful but lithe and precise, finishing with excellent clarity and sneaky tannins that add shape.

#### Product

**Hush 2010**

#### Winemaker

**Xose Lois Sebío**

#### Vintage / Region / D.O.

2010 / Gomariz / Ribeiro

#### Soils

Clay and Schist.

#### Vineyards

A few different plots in Barro de Gomariz Village.

#### Vines age

30 - 70 years old.

#### Grape Varietals

Ferrol, Sousón, Caiño Longo, Bastardo and minority.

#### Planting Density

1.25 x 1.25

#### Pruning and Grapevine growing system

Free-standing, Stake.

#### Altitude

150 - 350 m

#### Harvest

1st week of October. Manual Harvest.

#### Fermentation

Open Inox vats.

#### Malolactic Fermentation

Initiates in vats, finish in barrel.

#### Aging

14 months in 500 l barrels from 2 wines.

#### Bottled

July, 18th 2013 (Fruit Day)

#### % Alcohol

14.9 % vol.

#### Dry extract

31.3 g/l

#### Volatile Acidity

0.56 g/l

#### Total Acidity

6.12 g/l

#### pH

3.30

#### Free Sulphur dioxide

20

#### Total Sulphur dioxide

43

#### Producción / Cases

1340 bottles of 750 ml / 6 bottles laying

#### Punctuations

Tanzer: 92 (09); Peñín: 92 (09); Verema: 96 (09)

+ Info

[www.losvinosdemiguel.com](http://www.losvinosdemiguel.com)