

Máis Alá

Is the wine from grapes of Godello from a hillside uptown area called Barranco Rubio in A Rúa (Valdeorras). Grapes and development is made together with Bodegas A Coroa, which allow the birth of a whole and differentiating project. Grape from Controlled Production.

It's extraordinary the freshness and depth that provide these strains in height. We provide a different, fluid, elegant and full-bodied wine. The altitude means greater freshness and acidity. Fermentation and aging in barrels provides more volume and complexity. We get great aromatic intensity, minerality and fruitiness on a creamy background. Concentration, freshness and finesse, character with personality, make it different from the rest of wines today in Galicia.

This vintage, very wet in the first months, with rains during flowering caused a very low grape production. The British summer and drought in the coming months vintage, very noticeably reduced the quantity of grapes, a mere 6000kg/ha.

Imagen

It is an illustration of the mountain from where the grapes for this wine. Más alá is the wine slope height, a climber climbing to harvest their grapes to the top of the mountain. It's the reflection of the hard work to get this grape. Mais Alá in Galician means "further", "beyond".

Winemaking

This difficult year, mists and fogs, but very dry, the phenolic maturity of the grapes was delayed, but with the idea of not losing the maturity-freshness balance, took us to harvest soon.

Fermentation started in stainless steel at very low temperatures. Then we filled the barrels. Fermentation occurs in 500 l barrels at low temperature. Very slow fermentation to respect all fruit and personality.



XOSE LOIS SEBIO

VIÑOS DE ENCOSTAS



TASTING SHEET

Máis Alá 2013

Tasting Notes

Aromas of high intensity on the nose. Notes of flowers, spices, fresh fruit and mineral notes. Very large, fresh, very powerful and direct fruit. Balanced, Elegant and very meaty. Very long and intense finish. Wine with character and unique that improves with bottle.

Product

Máis Alá 2012

Winemaker

Xose Lois Sebío

Vintage / Region / D.O.

2013 / A Rúa / Valdeorras

Soils

Clay and sands.

Vineyards / Vines age

A Sobreira / 20 years

Grape Varietals

Godello.

Planting Density

4000 p/Ha.

Pruning and Grapevine growing system

Guyot and cordon.

Altitude

300 m

Harvest

1st week of October. Manual Harvesting.

Fermentation

Fermentation in stainless steel at low temperature with the lees.

Malolactic Fermentation

No.

Aging

10 months in 500 l and 228 l French Oak barrels. 2 wines used.

Bottled

19/10/2014

% Alcohol

13.1 % vol.

Dry extract

26,1 g/l

Reducing Sugar

3,5 g/l

Volatile Acidity

0,5 g/l

Total Acidity

6,4 g/l

Malic Acid

0,9 g/l

pH

3.08 g/l

Free Sulphur dioxide

35

Total Sulphur dioxide

130

Producción / Cases

1400 bottles, 750 ml / 6 bottles lying

Punctuations

Tanzer: 92 (12); Peñín: 90 (12); Verema: 92 (12); Parker WA: 89 (12).

+ Info

www.losvinosdemiguel.com