

Súper Héroe

comes from grapes from very old vines. They are the same vineyards than Salvaxe, Wish and Hush are made from. It expresses the potential of these vines. These vineyards are unique due to the steep slopes and rock walls. This property makes it difficult to grow their grapes are the last to be collected. The drawing together of these old plots offers us a less concentrated, more accessible, ripe, intense fruit and different wine. This is a first step to start at the top of the Ribeiro wines. The differentiation comes from his maturity, flavourings and depth.

This vintage was wet in the first months, with rains in bloom that caused a very low production of grapes. Heat and drought in the coming months to harvest, reduced very significantly the quantity of grapes.

Image

The illustration reflects the Super Hero that comes to help fight the clone wines. Super Hero is also the struggle of good against evil, against what globalized different. Superhero Express the personal against the impersonal, the other against the common and commercial.

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.



XOSE LOIS SEBIO

VIÑOS DE ENCOSTAS



TASTING SHEET

Súper Héroe 2011

Tasting Notes

Josh Reynolds: *Bright violet color. A fragrant, spice-accented bouquet evokes fresh black and blue fruits, smoky minerals, allspice and potpourri. Silky and expansive on the palate, offering gently sweet blueberry and cherry flavors that put on weight with aeration. The rich yet vibrant finish is braced by juicy acidity and sneaky, slow-building tannins.*

Product

Súper Héroe 2011

Winemaker

Xose Lois Sebío

Region / D.O.

Gomariz / Ribeiro

Vintage

2011

Soils

Clay and Schist.

Vineyards / Vines age

A few different plots in Barro de Gomariz Village. / 40-80 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 metros.

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.

Bottling

Miércoles 2 de julio de 2014 (Día fruta).

Alcoholic Degree

14.8 % vol.

Dry extract

35.7 g/l

Total Acidity

6.12 g/l

Volatile Acid

0.68 g/l

pH

3.28

Free Sulphur dioxide

35

Total Sulphur dioxide

90

Producción / Cases

4.300 bottles of 750 ml / 6 bottles laying

Punctuations

Parker WA: 90(10); Tanzer: 91(10); Vivir el Vino: 95(10); Verema: 93(10)

+ Info

www.losvinosdemiguel.com