



AILALÁ Sousón 2019

Red Wine

Cellar	Ailalá-Ailalelo, SL
Owners	The Flower and the Bee, S.L., Miguel A Montoto
Winemakers	Inma Pazos.
Web site	www.ailalawine.com www.losvinosdemiguel.com
Grape Origin	Selection from owned parcels in Avia Valley (Esposende, Gomariz)
Soils	Granitic sands (Sábrego).
Orography	Terraces (Socalcos) and smooth slopes
Region. D.O.	Avia River Valley – D.O. Ribeiro- Ourense-Galicia- Spain
Varietal Breakdown	Sousón 85%, Brancellao, Ferrol, Caiño Longo.
Winemaking	Grape selection at the vineyard. Temperature control from the very reception of the grapes. Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. Skin contact maceration at low temperature. Alcoholic fermentation in stainless steel under controlled temperature. Salvage yeast. Periodical Pump over and punch down is made. 4 months aging in Barrel. Wine rounds until bottling. Bottled in Fruit Day in August 2022.
Vintage	2019: This vintage, without cold in winter and little rains in spring, favored fruit setting and advanced the viticultural cycle. In the first week of June, the storm Miguel shook us with a great storm, which uprooted most of the branches of the vineyard; A cooler summer followed, with rains before harvesting and a sunny September with cold nights.
% VOL	13,1
Reducing Sugar (g/l)	0,20
Total Acidity (g/l)	5,10
Volatile Acidity (g/l)	0,23
pH	3,55
Total Sulphites(mg/l)	70
Format	12 bottles cases. Bottle 75 cl. 1+1 Natural Cork. Magnum 1,5l
Production	10.000 bottles
Label Explanation	Ailalá is a Galician word, used in traditional folklore that has clear Celtic origins. Not have a direct translation, is a cry of joy and fun. Ailalá!, Ailalelo!, sing and shout when good times are shared among friends. (It's the Galician Olé!).
Service and Food Pairing	16 ° C. Stews. Iberian Pork, including Iberian ham. Barbecues. Octopus (Pulpo a la Gallega).
Prizes and Scores	Guía Peñín 2023: 91 (2019); Guía de los Mejores Vinos de Galicia 2023_ Oro (2018); Vinous_Jun21: 90 (2017); Robert Parker_WA_Nov23: 90 (2019); Mundus Vini 2020_ Gold Medal (2017); 4º en Ranking de los Mejores Vinos por ≤10 € Mileurismo Gourmet 2019 (2017); James Suckling_Aug18: 92 (2016); Vinous_Mar19: 91 (2016); Decanter WWA-18_ Bronze 87 (2016); Guía Repsol: 90 (2016); Decanter_Nov17: 90 (2015); James Suckling_Dic16: 92 (2015); Vinous/Tanzer_Jan17: 90 (2015); Jancis Robinson_Apr16: 15/20 (2014); Elmundovino.com_Jul18: 15.5/20 (2016); Guía Vivir el Vino 2016: 92 (2014); 4º en Ranking de los Mejores Vinos por ≤10 € Mileurismo Gourmet 2016 (2015)
Tasting Notes	Aromas of cinnamon, cherry, lilac, chalk, pen spoils. Snuff blonde, violet, wild berry yogurt. In the mouth it is as fluid wine fatty and savoury touch. The tannins are round and sweet. It has a long finish with hints of fresh red fruits.