



# AILALÁ Sousón 2019

## Red Wine

|                                 |   |
|---------------------------------|---|
| <b>Cellar</b>                   | Ailalá-Ailalelo, SL   |
| <b>Owners</b>                   | The Flower and the Bee, S.L., Miguel A Montoto  |
| <b>Winemakers</b>               | Inma Pazos.   |
| <b>Web site</b>                 | <a href="http://www.ailalawine.com">www.ailalawine.com</a> <a href="http://www.losvinosdemiguel.com">www.losvinosdemiguel.com</a>   |
| <b>Grape Origin</b>             | Selection from owned parcels in Avia Valley (Esposende, Gomariz)  |
| <b>Soils</b>                    | Granitic sands (Sábrego).   |
| <b>Orography</b>                | Terraces (Socalcos) and smooth slopes   |
| <b>Region. D.O.</b>             | Avia River Valley – D.O. Ribeiro- Ourense-Galicia- Spain  |
| <b>Varietal Breakdown</b>       | Sousón 85%, Brancellao, Ferrol, Caiño Longo.  |
| <b>Winemaking</b>               | 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.   |
| <b>Vintage</b>                  | <b>2019:</b> 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.   |
| <b>% VOL</b>                    | 13,1  |
| <b>Reducing Sugar (g/l)</b>     | 0,20  |
| <b>Total Acidity (g/l)</b>      | 5,10  |
| <b>Volatile Acidity (g/l)</b>   | 0,23  |
| <b>pH</b>                       | 3,55  |
| <b>Total Sulphites(mg/l)</b>    | 70  |
| <b>Format</b>                   | 12 bottles cases. Bottle 75 cl. 1+1 Natural Cork. Magnum 1,5l   |
| <b>Production</b>               | 10.000 bottles  |
| <b>Label Explanation</b>        | 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!).   |
| <b>Service and Food Pairing</b> | 16 ° C. Stews. Iberian Pork, including Iberian ham. Barbecues. Octopus (Pulpo a la Gallega).  |
| <b>Prizes and Scores</b>        | Guía Peñín 2023: <b>91</b> ; Guía de los Mejores Vinos de Galicia 2023_ <b>Oro</b> (2018); Vinous_Jun21: <b>90</b> (2017); Robert Parker_WA_May20: <b>90</b> (2017); Mundus Vini 2020_ <b>Gold Medal</b> (2017); 4º en Ranking de los Mejores Vinos por ≤10 € Mileurismo Gourmet 2019 (2017); James Suckling_Aug18: <b>92</b> (2016); Robert Parker_WA_Feb19: <b>90</b> (2016); Vinous_Mar19: <b>91</b> (2016); Guía Peñín 2019: <b>89-4*</b> (2016); Decanter WWA-18_ <b>Bronze: 87</b> (2016); Guía Repsol: <b>90</b> (2016); Decanter_Nov17: <b>90</b> (2015); Robert Parker-Luis Gutierrez_Ago17: <b>89</b> (2015); Guía Peñín 2018: <b>91-5*</b> (2015); James Suckling_Dic16: <b>92</b> (2015); Vinous/Tanzer_Jan17: <b>90</b> (2015); Jancis Robinson_Apr16: <b>15/20</b> (2014); Elmundovino.com_Jul18: <b>15.5/20</b> (2016); Guía Vivir el Vino 2016: <b>92</b> (2014); 4º en Ranking de los Mejores Vinos por ≤10 € Mileurismo Gourmet 2016 (2015) |
| <b>Tasting Notes</b>            | 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.<br>It has a long finish with hints of fresh red fruits.   |