

AILALÁ Treixadura 2020 White 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 parcels in Avia Valley: A Xarmenta en San Cristóbal (Ribadavia) and Pazo Lodeiro

in San Fiz Do Varón (O Carballiño).

Soils Granitic sands. Sábrego.

Orography Terraces (Socalcos) and smooth slopes

Region. D.O. Avia River Valley – D.O. Ribeiro – Ourense – Galicia – Spain.

Varietal Breakdown Treixadura 100%

Winemaking

Grape selection at the vineyard. Temperature control from the very reception of the grapes. Pneumatic pressing and musts separation. Naturally strained. Fermentation at low temperature. Remains with its lees for 4 months with frequent stir. Stabilized in stainless steel vats for some

months until it's bottled. Bottled in Flower Day in June 2021.

2020: The winter was abnormally hot and dry. Only the large number of storms and extratropical cyclones contributed rain. Gloria, Ciara, Dennis, Jorge, etc. In a very warm winter and early spring the budding started early. Until the first half of June, heat and the absence of rainfall were the general norm, then rain and not very high temperatures caused many cryptogamic problems. Flowering mildew, black root, etc. The fairly frequent rains until mid-August caused some botrytis problem in the worst oriented plots. In the best exposed, they advanced the maturation and allowed to withstand the high acidity levels. A warm and dry September allowed high ripening with very muscular and dense wines. It was necessary to work not to lose finesse and elegance. In the case of the reds, it is a year of very sweet tannins, full ripening in the whites

and fresh.

% VOL 13,60

Sugars (g/l) 1,80

Total Acidity (g/I) 6,10

Volatile Acid (g/l) 0,25

pH 3,27

T. Sulphites (mg/l) 114

Format 12 bottles cases. Bottle 75 cl. Magnum 1,5 l. 1+1 Natural Cork.

Production 20.000 bottles

VEGAN AND VEGETARIAN FRIENDLY

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. (The Galicia Ole!).

Service and Food 9ºC. Seafood and Fish with some complexity as turbot, cod, salmon. White meats and cheeses

Pairing with little healing.

Prizes and Scores Vinous Jun21: 92 (2018); Guía Peñín 2021: 90 (2020); Guía de Vinos, Destilados y Bodegas de Galicia: Medalla de Oro (2019); Robert Parker WA May20: 90 (2018); Guía Peñín 2020: 91-5* (2018); Robert Parker WA Feb19: 90+ (2017); Vinous Mar19: 91 (2016,2017); James Suckling Aug18: 90 (2017); Decanter WWA18 Bronze: 87 (2016); Guía Proensa 2018: 91 (2016); Guía Peñín 2019: 91-5* (2017); Guía Vivir el Vino 2018: 90 (2016); Decanter-PedroBallesterosMW Nov17: 88 (2016); Robert Parker-Luis Gutierrez Ago17: 90 (2016); Vinous/Tanzer Jan17: 90 (2015); Elmundovino.com Jul18: 15,5/20 (2017); Guía ABC 2016: 93 (2015); Revista Sobremesa Jun16: 94 (2015); Guía de los Vinos y Destilados de Galicia 2018_Medalla de Oro (2015); Decanter_Dec16: 90 (2015); Guía Repsol 2018: 92 (2016); Guía Palacio de Hierro 2014 México: **90** (2013); Jancis Robinson_Jul12: **16,5/20** (2010)

Tasting Notes: Quite golden in color with wonderful reflections of light - very lively color. The aromatics on this wine are super clean and powerful with lemon curd, apricot, white flowers and seashells. Some wintergreen mint/fennel/cloves note. Ripe melon and sweet lemon. Lots of body. Very dense, needs time. In the mouth notes of apricot, white peach, and peche de vigne. Just picked crunchy peach notes. Lots of zing, some tangerine, blood orange notes. Some lemon and grapefruit peel. Very persistent. Incredible relative value compared to other white wine of this ilk.