



AILALELO Castes Tintas 2020 Red wine

Winery	Ailalá -Ailalelo, SL
Owners	The Flower and The Bee S.L., Miguel Montoto
Enology	Inma Pazos & Ricardo Carreiro. Consultant winemaker Jean Francois Hebrard.
Web site	www.ailalawine.com www.losvinosdemiguel.com
Grapes origin	Several plots of “almost forgotten” old vines in Valle del Avia: Gomariz, Beade and Vieite, between 50 and 80 years old, planted with a medley of native varieties, as is the tradition in the area.
Soils	Granitic sands and clay. Sabrego.
Orography	Terraces (Socalcos) and smooth slopes
Region. D.O.	Avia Valley – D.O. Ribeiro – Ourense – Galicia - España
Varietal Breakdown	Sousón, Bastardo, Carabuñeira, Caiño Longo, Ferrol, Brancellao and others. Selection of grapes on the farm. Manual harvest in boxes of 18 Kg. and selection table. Maceration and fermentation with native yeasts in a 3,000-liter French oak vat and aged for 14 months in the same place. Refined in storage and always rests for at least six months in the bottle. Bottled on fruit day in October 2022.
Winemaking	2020: Winter was abnormally warm and dry. Only the large number of squalls and extratropical cyclones brought rain. Gloria, Ciara, Dennis, Jorge, etc. In a very warm winter and early spring, bud break began early. Until the first half of June, the heat and absence of precipitation were the general norm, then the rain and not very high temperatures caused many cryptogamic problems. Downy mildew in flowering, black root, etc. The fairly frequent rains until mid-August caused some botrytis problems in the worst oriented plots. In the best exposed ones, they advanced maturation and allowed them to withstand high acidity levels. A warm and dry September allowed high maturation with very muscular and dense wines. We had to work to not lose finesse and elegance. In the case of the reds, it is a year of very sweet tannins, full maturation in the whites and fresh.
Vintage	
% VOL	13,3
Residual Sugar (g/l)	0,70
Total Acidity (g/l)	5,90
Volatile Acidity (g/l)	0,76
Ph	3,50
Total Sulphur (mg/l)	114
Production (bottles)	4.000
Format	6X75 cl. Cases
Label Explanation	Ailalelo is a Galician word, used in traditional folklore that has clear Celtic origins. It does not have a direct translation, it is a cry of joy and fun. Ailalá!, Ailalelo!, is sung and shouted when good times are shared between friends. (The Galician ¡Olé!).
Service and Food Pairing	16°C. Dishes of suckling lamb, suckling pig or other lean meats. Roasted Vegetable Coke, Pizza and Pasta. creamy cheeses
Press and Rates	NEW REFERENCE