



AILALÁ Treixadura 2022

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 May 2023.
Vintage	2022: An unusual climatic year for Galicia, with little rainfall and an exceptionally hot summer, which confirms once again that the Gomariz vineyards are in a privileged terroir. Whereas, in the plots outside, there were occasional vegetative stops that slowed down maturation, or even stopped the cycle, in Gomariz, the subsoil water sources kept the plants safe, and they were able to complete the phenolic maturation successfully. The high temperatures during the spring protected from the lurking of the so common fungal diseases, getting to obtain a very healthy vintage. But it has been a harvest where the human factor was, without a doubt, the most decisive, because with very uneven maturation in the different plots, it was necessary to be very careful to ensure the moment of harvesting to collect a balanced harvest, with enough acidity and sugar to build the desired wines. Organoleptically, the wines have an alcoholic degree in the numbers of 2021 (lower than other years) with a very good volume on the palate that will give us long wines with a good journey over time.
% VOL	12,50
Sugars (g/l)	3,70
Total Acidity (g/l)	5,96
Volatile Acid (g/l)	0,46
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	9°C. 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 2022: 90 (2021); 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_Feb22: 90 (2020); 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.