



AILALÁ TREIXADURA 2023

White Wine



Cellar	AILALÁ – AILALELO	
Location	Barro de Gomariz s/n, 32429 Leiro (Ourense). Galicia. Spain www.ailalawine.com	
Owners	The Flower and the Bee SL, Miguel Montoto.	
Winemaker	Inma Pazos. Consultant Winemaker: Jean Francois Hebrard.	
Grapes Origin	Ribeiro Appellation. Vineyards in Avia Valley: A Xarmenta in San Cristóbal (Ribadavia), Gomariz and Boborás.	
Soils	Granitic sands. Sábrego.	
Varietal Breakdown	TREIXADURA.	
Orography	Terraces (socalcos) & smooth slopes.	
Vintage	<p>2023: Galicia continues to be the rain oasis on the Iberian Peninsula. Well, while in most places in Spain the spring and summer have been extremely dry, here we have recorded some important rainfall data: March was wet, April was dry and in May the rainfall was associated with stormy phenomena. The average temperature these months was 14.2 centigrade degrees, two above what was expected. The summer was warm, continuing the trend of rising temperatures of the last 60 years, but much less than in 2022. Having a sufficient water reserve in the subsoil in the months of July and August has helped the vines complete the vegetative cycle about two weeks earlier than usual. It has been a campaign of being very close to the vineyard, controlling each plot individually. It is a vintage that rewards those who have carried out the work of de-granting, removing leaves to improve ventilation in time, according to needs. Many clusters were born, but the mildew affected, we had hail in May, which reduced the expected quantity. However, production was finally somewhat higher than 2022. The manual harvest had to be done in a much more efficient way, with the house staff, who knows the identity of the plots, carrying out a pre-selection of clusters on the vine and ending up choosing only the optimal ones on the sorting table. The whites are balanced, fresh and soft. The word that best defines them is elegance.</p>	
Winemaking	Grape selection in vineyards and sorting table. Temperature controlled from the very reception of the grapes. Pneumatic pressing and musts separation. Naturally strained. Fermentation at low temperature. Remains with its lees until bottling with frequent stir. Bottled in Flower Day in February 2024. Vegan Friendly.	
Analysis	<i>%Vol</i>	13
	<i>Reducing sugar (g/l)</i>	1,7
	<i>Total acidity (g/l)</i>	5,5
	<i>pH</i>	3,34
	<i>Total Sulphites (mg/l)</i>	112
Total Production (nº Bottles)	20.000 of 75 cl.	
Format	Cases of 12x75 cl.	
Label Explanation	Ailalá is a Galician word, used in traditional folk music that has clear Celtic origins. It's a call of joy and happiness. Ailalá! Ailalelo! sung and shouted out in party time. (The Galician Olé!).	
Servicie & food pairing	Tº: 9ºC. Seafood. Fish with some complexity as turbot, cod, salmon. White meats and cheeses with little healing.	
Scores	Robert Parker_WA_jul24: 91 (2023); James Suckling_Oct24: 89 (2023); Guía Peñín 2024: 89 (2023); Guía de Vinos, Destilados y Bodegas de Galicia 2024: Oro (2022); Decanter Jan24: 91 (2021); Vinous_Jun21: 92 (2018); Guía Proensa 2018: 91 (2016); Guía Vivir el Vino 2018: 90 (2016); Elmundovino.com_Jul18: 15,5/20 (2017); Guía ABC 2016: 93 (2015); Revista Sobremesa_Jun16: 94 (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.	