



AILALÁ TREIXADURA 2024

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.
Soils	Granitic sands. Sábrego.
Varietal Breakdown	TREIXADURA.
Orography	Terraces (socalcos) & smooth slopes.
Vintage	2024: After a spring that was the wettest in Galicia in the historical series (1961), it was to be expected that there would be a high risk of mildew, which fortunately was adequately contained and did not cause significant damage. The summer began with a wet June as well, but July and August were warm and dry (fifth warmest August since there are reports) with the grapes reaching optimal phenolic ripeness and an excellent balance with acidity, because the plants were very vigorous thanks to the spring rains and resisted the summer perfectly. We started the harvest at the exact moment to bring the earliest varieties at the ideal time and progressively continue harvesting before the rains at the end of September. Ripe, very floral and fruity reds and super aromatic whites define this excellent vintage.
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 April 2025. Vegan Friendly.
Analysis	%Vol 13,4 (13% in label)
	Reducing sugar (g/l) 0,9
	Total acidity (g/l) 5,4
	pH 3,36
	Total Sulphites (mg/l) 82
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!).
Service & food pairing	Tº: 9ºC. Seafood. Fish with some complexity as turbot, cod, salmon. White meats and cheeses with little healing.
Scores	Vinous_Mar25: 90 (2023); BethWillard-TimAtkinsMW_Mar25: 91 (2023); Robert Parker_WA_jul24: 91 (2023); James Suckling_Oct24: 89 (2023); Guía Peñín 2024: 89 (2023); Guía La Semana Vitivinícola SEVI 2024: 93 (2023); Guía de Vinos, Destilados y Bodegas de Galicia 2025: Oro (2023); Decanter Jan24: 91 (2021); 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.