

# GALIA

Castilla y Leon



**APPELLATION:** Vino de Mesa

**BLEND:** Tempranillo, Albillo, Garnacha (7%)

**WINEMAKER:** Jérôme Bougnaud

## VINEYARD: \_\_\_\_\_

The fruit for this wine comes from well over 50 small parcels of vines stretching along the Duero river from Soria to Valladolid. Jerome works with these ancient vineyards, historically disregarded due to their age, difficulty in farming and location outside the official boundaries of Ribera del Duero. Soils are sandy, some clay limestone and gravel. Nearly 60% of the vines used are ungrafted, some of them (from the Soria part) pre-dating phylloxera. There are grapes from Trigueros del Valle in Cigales and other parts of the Duero Valley, Cuevas de Provanco, Piquera, some in Ribera del Duero and even some new vineyards in Fuentelcésped, where Jerome works with a high percentage of Albillo.

## VITICULTURE \_\_\_\_\_

Viticulture is organic. No herbicides, pesticides nor synthetic products are used. The vineyards are not irrigated and are worked as little as possible to encourage the growth of natural cover crops.

## WINEMAKING: \_\_\_\_\_

Grapes are hand harvested, co-fermented together and direct press into barrels after. Fermentation takes place with native yeast for 8-9 following harvest and the wine is aged in old French barrels and demi-muids (15% new) for 19 months. It is unfinned and unfiltered.

## WEBSITE:

**This wine is suitable for vegans and vegetarians.**



## TASTING NOTES: \_\_\_\_\_

Floral nose with a vibrant core of wild berries. Violets, orange peel, spices on the nose with defined minerality on the palate.