

# VIÑA SOMOZA – AS 2 LADEIRAS

Galicia



**APPELLATION:** Valdeorras

**BLEND:** Godello

**WINEMAKERS:** Javi García

**VINEYARD:** \_\_\_\_\_

Valdeorras is located inland in Orense along the banks of the river Sil, between the Trevinca, Montouto and Manzaneda mountains. The indigenous Godello grape was almost wiped out by phylloxera but is now being replanted in the region. As 2 Ladeiras means the two slopes in Gallego. The grapes come from two south-southeast and west facing sites on the slopes of the Bibei river and its tributary the Xares. Vines are up to 35 years old. Soils are shallow and stony a mix of black slate, gneiss and some sand.

**VITICULTURE:** \_\_\_\_\_

Vineyards are converting to organic. Fruit is picked by hand into 15kg crates.

**WINEMAKING:** \_\_\_\_\_

Grapes are hand sorted and cold soaked for 12-48 hours when they arrive at the winery. The grapes are pressed, left to settle and the must is cool fermented with wild yeasts in a selection of large concrete vats and old barrels. The wine then stays on fine lees for eight months with some bâtonnage before bottling after a light bentonite fining.



**WEBSITE:** <http://vinosomoza.com>

This wine is suitable for vegans and vegetarians.

## TASTING NOTES:

White flowers and creamy notes on the nose. Intense and complex, with fruit, toast and minerality and a long finish.