

VIÑA SOMOZA – Ededia

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. Grapes for Ededia come from a single 0.35 hectare plot in Treval de Rubiá, planted with an old clone of Godello. The south facing plot sits below the Serra da Enciña da Lastra natural park where soils are rich in clay and limestone.

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 500 litre old French oak barrels. The wine then stays on fine lees for 10 months with some bâtonnage. Wines are lightly fined with bentonite before bottling.



WEBSITE: <http://vinosomoza.com>

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

The nose is subtle, with ripe apples, quince and sweet citrus fruit and a mineral freshness. Balanced and silky, with a rich finish.