

# XANLEDO – VIÑEDOS DO GABIÁN

Galicia



**APPELLATION:** Ribeiro

**BLEND:** Caiño Longo (60%), Brancellao (40%)

**WINEMAKER:** Jose Pereiro Lopez-Quecuty

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

The project is based around a 4.5 hectare farm in the east of Ribeiro. Pepe planted 3 hectares of Brancellao and Caiño Longo in two plots near Carballeda de Avia called O Gabián in 2011. Vineyards are at 250 metres on gently sloping terraces in a natural amphitheatre. Soils are sandy degraded granite that in Galician they call sabrego.

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

Viticulture is uncertified organic.

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

Grapes are handpicked. Fermentation is whole bunch with natural yeasts in open-top used French oak and steel vats. It last around 40 days, each plot, and where possible each varietal, is fermented separately. . The wine is aged for 10 months in old French oak using 225, 300, 600 & 700 litre barrels. The wines are bottled without clarification and are very lightly filtered and a touch of SO2 is added before bottling

**WEBSITE:** n/a

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:**

A fruity nose with fragrant notes of violets. Ripe elegant tannins and a juicy finish.