

# OS BIDUEIROS – PEIXES

Galicia



**APPELLATION:** Vino de España

**BLEND:** Field blend mainly Mencía, Sumoll and Garnacha Tintorera

**WINEMAKERS:** Curro Barreño and Jesús Olivares

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

Seadur is within the Valdeorras appellation, on the banks of the Bibei River toward the top of the river valley. The climate here is Atlantic with some continental influence. Grapes come from old vineyards with 60-80 year old bush vines around the village of Seadur where they have their winery. It's a field blend of mainly Mencía, Sumoll and Garnacha Tintorera. The sites are at about 500 metres above sea level. Soils are granitic. The climate is continental, although proximity to the Atlantic makes this area quite humid with around 800 mm of rain each year.

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

Viticulture is sustainable in some plots and organic in others. All work including harvesting is by hand.

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

Whole clusters are gently crushed then left to macerate at low temperatures for two months in large plastic vats. During this time fermentation takes place initiated by indigenous yeasts. They are then racked and aged for 12 months in old 500 litre French oak barrels, before being bottled unfiltered and unfiltered.

**WEBSITE:** n/a

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



**TASTING NOTES:** \_\_\_\_\_

Dark and earthy nose. Very smooth, wild strawberries and some herbal notes, fine tannins, long finish. Structure and concentration to age.