

MIXTURA

Galicia and Minho



APPELLATION: Vino

BLEND: Treixadura (55%) Albariño (45%)

WINEMAKER: Gutier Seijo Otero

VINEYARD: _____

The Treixadura is sourced from Ribeiro in Galicia, from vineyards at between 90 and 200 metres above sea level, with decomposed granite soils, locally called sábrago. The Albariño is from two sites: a south facing vineyard with sandy and decomposed granite soils, at 400 metres in Condado del Tea in the middle of Rías Baixas; and an Atlantic influenced site in Melgaço, a sub-zone of Vinho Verde, in north Portugal, with decomposed granite and sandy soils.

VITICULTURE: _____

Practicing organic, some vineyards are certified.

WINEMAKING: _____

The grapes are hand harvested into small crates and hand sorted. The different varieties are fermented separately with native yeasts in Austrian oak foudre. The wine matures for 12 months on lees in Austrian oak foudre, before being racked to concrete tanks, the two varieties are blended and age for a further 12 months. Wines are bottled after a very light filtration.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Rich, intense herbal nose with floral notes, ripe fruit, soft spice and creamy notes from the oak. The finish is long, concentrated, and zesty.