

EIXE – PEIXES

Galicia



APPELLATION: Vino de España

BLEND: Merenzao (40%), Albarello (40%) and Negreda (20%)

WINEMAKERS: Curro Barreño and Jesús Olivares

VINEYARD: _____

From grapes found between the villages of Barco de Valdeorras and Vilamartin, mostly in Córcomo- the climate here is Atlantic with some continental influence. They pick from young, south-facing vineyards with slate and alluvial soils. The sites are roughly 500 metres above sea level.

VITICULTURE: _____

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

WINEMAKING: _____

Whole clusters of each variety are gently crushed then left to macerate at low temperatures for two months in large plastic vats, separately from each-other. During this time fermentation takes place initiated by indigenous yeasts. The wines are then blended and aged for 12 months in old 3,200 litre French oak barrels, before being bottled unfiltered and unfiltered.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Peixes most ethereal and delicate red, this is full of cranberry, wild strawberry, raspberry and lifted floral notes- with a salty, stony finish that makes it ideal for food.