

# ADEGA A BAROUTA- VENTOLEIRO BLANCO

Ribeiro



**APPELLATION:** Ribeiro

**BLEND:** Treixadura (80%) and Albariño (20%)

**WINEMAKER:** Roberto Núñez, Daniel Landi and Fernando García

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

Made from a few different plots that span around 1.5 ha, located within Val do Avia. The climate here is Mediterranean but also has some influence from the Atlantic. The soils are granite and schist, and altitudes range from 200 to 350 meters. The vines planted are the 20 to 50 year old vineyards have varying orientations depending on the plot.

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

The viticulture is sustainable.

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

Grapes are hand harvested, a long pressing with whole bunches (2 to 6 hours depending on the plot and the vintage), before fermentation with indigenous yeasts in a mix of stainless steel, wood, glass, and concrete tanks. The wine is then matured for 12 months in wooden barrels, demijohns, and stainless steel tanks. The wine is naturally cold-stabilised and lightly filtered before bottling.

**WEBSITE:** N/A

This wine is suitable for vegans and vegetarians.



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

A zesty, Galician white with notes of juicy citrus fruit. There is a little weight on the mid-palate, and the finish is fresh and long.