



SIAH 2021



SIAH 2021 is a white wine, made with indigenous grape varieties (Treixadura, Albariño and Godello) from plots located in one of the best places in D.O Ribeiro, Leiro, close to the Avia river. The average age of the vines is 40 years. The sea influence that comes across the Miño river, creates a major Atlantic character. Astariz in the left side of the Miño River, is another plot that makes this wine especial. Both plots Leiro and Astariz are south-facing slopes, The natural environment is formed by stone wall terraces and slopes, excellent for high quality vine growing, in addition to the peculiar microclimate, ventilated and with an excellent sun-exposure for the Ribeiro native varieties ripeness. Trellis is the main training system for the vines in very good exposed slopes. A wide range of soils predominates, mainly alluvial soils followed by sandy and granitic ones. It is an area with much “sábrego” (decomposed granite), very characteristic from Ribeiro.

2021 vintage was influenced with mild temperatures at the end of the summer until harvest time.

The harvest took place the 21st of September, when the grapes reached the highest level of quality, which means high sugar content and good acidity.

GRAPE VARIETIES

Treixadura 85%, Albariño and Godello 15%.

WINEMAKING

Treixadura, Albariño and Godello selected grapes were picked in cases of 20 kg by hand, the whole bunches were pressed in pneumatic press, alcoholic fermentation (14^o-16^oC) in French oak Foudre and French oak barrels and aged on the fine lees for 9 months with monthly batonage. Filtered and bottled the 5th of September 2022.

TASTING NOTES

COLOUR: pale yellow, bright.

NOSE: Fruity, white flowers, spicy and oaky aromas, bakery from the lees, very intense and complex.

PALATE: soft and balanced, medium acidity, unctuous, concentrated with depth. Very long finish.

INGREDIENTS:

Must fermented from Treixadura, Albariño and Godello grapes, Bentonite, Ascorbic acid and Sulfur dioxide. No animal additives used.

SUITABLE FOR VEGANS

Origin:

D.O. RIBEIRO

Type of wine:

White wine aged in french oak Foudre 20 Hl. And french oak barrels of 5 Hl.

Alcoholic content:

12,5% vol.

Aging Potential:

5 years

Serving Temperature:

10°C - 12°C

Nutritional Information:

HC: 1,5 g/l P: 0 g/l G: 0 g/l Kcal: 98,4 kcal/100 ml