



SiAH 2022



SiAH 2022 is a white wine, made with native varieties (Treixadura, Godello and Albariño) from plots located in one of the best places in D.O Ribeiro, Leiro, close to the Avia river. Vineyards with more than 30 and 50 years old are selected to make this special wine. The sea influence that comes across the Miño river, creates a major Atlantic character.

The natural environment is formed by 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.

A wide range of soils predominates, mainly alluvial soils followed by the sandy and granitic ones. It is an area with much "sábrego" (decomposed granite), very characteristic of Ribeiro.

Trellis is the main training system for the vines in very good exposed slopes.

2022 vintage was influenced with high temperatures at the end of the summer until harvest time and was one of the driest summers in the last 50 years.

The harvest took place the 12th of September, when the grapes reached the highest level of ripeness, which means high sugar content and good acidity.

GRAPES VARIETIES

Treixadura, Godello and Albariño.

WINE MAKING PROCESS

Treixadura, Godello and Albariño 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 20 hl, 15 hl capacity and 5 hl barrel and aged on the fine lees for 9 months with monthly batonage. Filtered and bottled the 7th of July 2023.

TASTING NOTES

COLOUR: yellow

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.

SUITABLE FOR VEGANS

Origen:

D.O. RIBEIRO

Tipo de Vino:

Blanco con crianza en Foudre de roble francés de 20Hl, 15Hl y barricas de 5Hl.

Grado Alcohólico:

13% vol.

Guarda Potencial:

5 años

Temperatura de servicio:

10-12^oC

Información Nutricional:

HC: 2 g/l de los cuales azúcares: 0,4 g/l P: 0 g/l G: 0 g/l Kcal/100 ml: 74,7 KJ/100ml: 312,6