

XO SE LOIS SEBIO

VIÑOS DE ENCOSTAS

Salvaxe

is the result of very old vines of Lado and Silveiriña, with a mixture of younger Treixadura, Albariño, Godello and white Caiño from Gomariz. Old vineyards that enable the emergence of a distinctive project. Viticulture and traditional ecological and biodynamic farming. Along with works inspired by permaculture Fukuoka.

The extraordinary depth and meatiness of the old vines showed us a different, concentrated and full-bodied wine. His way of cultivation, lower production means, but provides more volume and fruit intensity. Minerality and fruitiness equally. In addition to the concentration and finesse make it different wines in Galicia today.

This vintage, very wet in the first months, with rains in bloom that caused a very low production of grapes. The British summer and drought in the coming months to harvest, reduced very significantly the quantity of grapes.

Image

It is an illustration that reflects the blow of a wild beast that was not domesticated. Salvaxe is a pure wine in the field and cellar. No manipulation or intervention. dose minimum of sulphites and a slight filtering. It is the concept of "trap" some strains that grow. Free bottled.

This has taken us a few years to capture it in this wine.



Winemaking

Fermentation in stainless steel at low temperature with the skins until 1040, and then press them to fill the barrels. Fermentation in 500L at low temperature. Very slow fermentation to respect all the fruit and personality.

Press References

rtve.es

atlantico.net

youblisher.com

crtvg.es

devinis.org

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Tasting Notes

TASTING SHEET

Salvaxe 2012

Josh Raynolds: Light yellow-gold. Pungent aromas of dried citrus fruits, yellow plum, jasmine and buttered toast, with a bright mineral overtone. The palate offers sappy white peach and bitter lemon flavors and suggestions of bitter quinine and honeysuckle, with a touch of anise coming up with air. This intriguing blend offers a complex combination of power and vivacity, finishing with strong stony thrust and impressive persistence.

Product

Winemaker

Region / D.O.

Vintage

Soils

Vineyards / Vines age

Grape Varietals

Planting Density

Pruning and Grapevine growing system

Altitude

Harvest
Fermentation

Salvaxe 2012

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Gomariz / Ribeiro

2012

Clay and Granitic Sands.

Mixture of different plots / 10-70 years.

Lado, Treixadura, Godello, Albariño, Caiño blanco and Silveiriña.

4000 - 7000 p/Ha.

Guyot and cordon; Free-standing, Stake.

180 - 250 metros.

4th week of September. Manual Harvesting.

Fermentation in stainless steel at low temperature with the skins until 1040. Then, Fermentation in 500L oak barrels at low temperature.

Malolactic Fermentation

Aging

Bottled

% Alcohol

Dry extract

Reducing Sugar

Volatile Acidity / Total Acidity

Malic Acid / pH

Free Sulphur dioxide

Total Sulphur dioxide

Producción / Cases

Punctuations, Scores

No.

9 months in 500 l barrels. New and one wine used.

July, 2nd 2014 (Flower Day).

14.1 % vol.

26.8 g/l

3.0 g/l

0.53 g/l / 6.12 g/l

0.9 g/l / 2.90

6 g/l

65

3350 bottles, 750 ml / 6 bottles lying

Parker WA: 92 (11); W&S Magazine: 91(10); Tanzer:91 (11); Peñín: 93(11); Repsol: 92(11); Gourmets: 92(11); Verema:94 (11)

+ Info

www.losvinosdemiguel.com