



Bodegas
El Paraguas

FAI UN SOL DE CARALLO 2016

WHITE OAK AGED
BODEGAS EL PARAGUAS
D.O. RIBEIRO (SPAIN)

BASIC INFORMATION:

Varietal composition: 86% Treixadura, 9% Godello and 5% Albariño.

Production: 582 bottles.

Oak aging: Twelve months of aging in oak French Burgundian 600 liter barrels.

Soils: Situated at an altitude between 162 and 340 feet above sea level, the vineyard consists of sandy soils on a granitic base.

Vineyard: Selection of the best strains from our own vineyards, which is located in Ribadavia (Ourense), occupying an area of 3,5 acres.

Climatology: Atlantic smoothness with some continental influence.

HISTORY:

Bodegas El Paraguas was created in 2011 thanks to the meeting of two professionals with experience, who spend all their effort and knowledge to recover the splendor of one day enjoyed Ribeiro. Felicísimo Pereira and Marcial Pita, both leading figures of Galician winemaking, come together to create unique white wines.

PRODUCTION:

Fai un Sol de Carallo 2016 is a wine produced in the D.O. Ribeiro (northwest of Spain) with the triumvirate of great grapes of Galicia: Treixadura, Albariño and Godello. A wine made from a selection of grapes from vineyards located in the most favored socalcos (terraces) of our vineyard planted in 1892 and have been developed entirely in 600 liter barrels, brought thoroughly from a tiny oak in Burgundy. After twelve months of aging in wood, the resulting wine has been refined in bottle until its marketing.

SENSORY AND VISUAL ANALYSIS:

It has a nice clean yellow straw color with white gold trim. On the nose it displays a complex aromatic range, which starts with notes from its aging in wood (fine reminiscences of joinery and spicy). Later its touches of citrus (grapefruit and tangerine peel) seduce perfectly fused with scents of white fruits like pear and conference apple with floral contributions over a mineral and saline background that evokes the best character of Galicia. The palate is broad, complex and very oily at the entrance. It develops a long and elegant step, combining fruit and minerality with the own notes from its aging in barrel. The fragrances of white and citrus fruits, well as the florals, invade all the subtle way. Long aftertaste that leaves a pleasant memory which invites to repeat.

CONSUMPTION: Service: Ambient temperature between 52 and 57° F. / Enjoyment: In perfect condition until 2023.

RATINGS: 2015



2014



2013



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