



**Bodegas
El Paraguas**

ASTILLERO 2015

WHITE
BODEGAS EL PARAGUAS
EXPERIMENTAL WINE FROM ESMELLE
FERROL, GALICIA (SPAIN)

BASIC INFORMATION:

Varietal composition: 100% Blanco Legítimo.

Soils: Located at an altitude above sea level of between 101 and 184 feet, the vineyard Fonte do Conde with which Bodegas El Paraguas works consists of clay soils with granite base.

Vineyard: La Fonte do Conde is set in the galician parish of Esmelle. As far as we know, it is registered as the northernmost vineyard of Spain. A vineyard located with southeast exposure and protected from the winds coming from the north.

Climatology: Brutally Atlantic.

PRODUCTION:

Astillero 2015 is a wine made in collaboration with the CFEA of Guísamo, organism integrated into the Galician Regional Government that gave facilities for this R & D initiative, with the Blanco Legítimo grape variety, documented as the oldest grape of Galicia. A white wine drawn in a stainless steel tank 35 liters in contact with its fine lees.

SENSORY AND VISUAL ANALYSIS:

Tasting appearance: It wears a straw yellow with green iridescence.

Tasting nose: Nose is dominated by the characteristic features of the Blanco Legítimo variety, with floral and stone fruit aromas on a strong salt flavor.

Tasting palate: Mouth quickstep, with high acidity and markedly Atlantic. Its fresh step is emphasized by the fruitiness in its way.

Tasting label presentation: Elegant label that evokes the historical characteristic industry at Ferrol's sea loch (A Coruña).

CONSUMPTION:

Service: Ambient temperature between 50 and 54° F.

Enjoyment: In perfect condition until early 2018.

ADDITIONAL INFORMATION:

Winemaker Name: Felicísimo Pereira.

Bottling date: 07/2016

Alcohol: 11.5% vol.

Volatile acidity (acetic acid): 0.49 g / l.

Total acidity (tartaric acid): 6.27 g/l.

PH level: 3.44

Residual sugar: 0.5 g / l.

