



EL PARAGUAS ATLÁNTICO 2013

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

BASIC INFORMATION:

Varietal composition: 86% treixadura, 9% godello and 5% albariño.

Oak aging: Godello spent four months aging in oak barrels.

Type of barrel: Burgundian French oak barrels of 500 liters.

Soils: Situated at an altitude of 750 feet above sea level, the vineyards that Bodegas El Paraguas works with consist of sandy soils.

Vineyard: Our own vineyard is located in the municipality of Ribadavia, at the mouth of the Avia river with Miño and occupies an area of 2.5 acres.

Climatology: Atlantic smooth with some continental influence.

HISTORY:

Bodegas El Paraguas was born thanks to the encounter of two figures of the wine scene, the consultant winemaker Felicísimo Pereira and the winemaker Marcial Pita. Since its foundation in 2011, Bodegas El Paraguas has been a resounding success, exceeding expectations surrounding its birth and its creators.

PRODUCTION:

A wine produced in the northwest of Spain with the triumvirate of great grapes of Galicia: Treixadura, Albariño and Godello. Each grape variety was developed individually, in stainless steel tanks or in oak barrels. The new Ambassador of the Galicians wines has a philosophy which incorporates the latest technology in wine at the service of old age vineyards, in which the intervention of Bodegas El Paraguas is minimal and always serves the highest quality of the clusters.

SENSORY AND VISUAL ANALYSIS:

This is a bright wine, which looks a nice lemon colour. On the nose it displays very elegant notes of white fruits (apple and pear), along with citrus (lime) and pleasant tones of hay. Later, floral notes appear (mimosas and camomile), and lavender which give character and personality on a saline background in which the wood accompanies softly. It is flavorful and fatty, enjoying a silky step, with an excellent combination of fruit and acidity. Very expressive, with a remarkable complexity and persistence. Balsamic and citrus notes marked in its final, leaving a pleasant reminder of fruit in its aftertaste.

CONSUMPTION: Service: Ambient temperature between 50 and 54° F. / Enjoyment: In perfect condition until the middle of 2019.

RECOGNITIONS: - 92 points in The Wine Advocate, directed by Robert Parker, the world most influential international wine publication.

- 95 points in elcatavinos.com, Best White of Spain in the recognized specialized portal.

- 94 points in Guía Gourmtes de los Vinos 2016, included in the honor of the publication.

- 94 points in Guía de la Semana Vitivinícola 2015, best ribeiro of the vintage 2013 and rated among the best wines in Spain.

- 92 points in Guía Peñín 2016, valued among the Spain's best white wines, among more than 11.200 wines.

- 92 points in Guía Repsol de los Vinos 2015.

- 91.85 points in Wine Up Guide 2015, best ribeiro in the publication and included among the top 100 Wines of Spain.

- Gallaecia Distinction as one of the best Galician wines in 2014 and Gold Medal in Wines, Spirits and Wineries of Galicia 2015 Guide.

