



FAI UN SOL DE CARALLO 2013

WHITE OAK AGED
BODEGAS EL PARAGUAS
D.O. RIBEIRO

93 points in The Wine Advocate

Highest score for a Galician white wine in harvest 2013

BASIC INFORMATION:

Varietal composition: 85% Treixadura, 9% Godello and 6% Albariño.

Production: 640 bottles.

Oak aging: Eight months of aging in new oak French Burgundian 500 liters barrels.

Soils: Situated at an altitude of 740 feet above sea level, the vineyards that Bodegas El Paraguas works with consists of sandy soils.

Vineyard: Selection of the best strains from our own vineyards, which is located in the municipality of Ribadavia, occupying an area of 2.5 acres.

Climatology: Atlantic smooth 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 2013 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 or terraces of our vineyard planted in 1892 and have been developed entirely in 500 liter barrels, brought thoroughly from a tiny oak in Burgundy. After eight months of aging in new wood, the resulting wine has been refined in bottle until its marketing.

SENSORY AND VISUAL ANALYSIS:

It has a nice clean yellow gold 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 2021.

RATINGS FOR FAI UN SOL DE CARALLO 2013:

- 93 points in the number 216 of The Wine Advocate, directed by Robert Parker, highest assessment for a white Galician wine from 2013.

- 94 points in the Guía Peñín 2016, rated among the best wines of Spain from over 10,800 wines tasted.

