



## Bodegas El Paraguas

### BASIC INFORMATION:

Varietal composition: 89% Treixadura, 10% Godello and 3% Albariño.

Oak aging: Godello spent three months aging in 600 liter Burgundian French oak barrels.

Soils: Situated at an altitude between 162 and 340 feet above sea level, the La Cabrita's vineyard which Bodegas El Paraguas works with consist of granitic based sandy soils. Similarly, the wine is 35% participated by grapes from the Castiñeira, with granitic base and located at an altitude between 702 and 892 feet above sea level; and is 17% participated by grapes from a plot surrounding the cellar located in Cenlle, with granitic solis too and located at an altitude between 1177 and 1283 feet above sea level.

Vineyards: La Cabrita is located in the municipality of Rivadavia (Ourense-Spain), at the mouth of the Avia river with Miño and occupies an area of 3.5 acres. The Castiñeira is located in San Andrés region, in the same municipality (Rivadavia), occupying an area of 5 acres. The third vineyard in the Avia Valley, surrounding the cellar located in Cenlle, in the style of the Bordeaux châteaux, occupying an area of 4.5 acres

Climatology: Atlantic smoothness with some continental influence.

### PRODUCTION:

El Paraguas Atlántico 2018 is a wine produced in the D.O. Ribeiro with the triumvirate of great grapes of Galicia: Treixadura, Albariño and Godello. Each grape variety of each piece of ground was developed individually, in stainless steel tanks or in French oak barrels. The new Ambassador of the Galicians white 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 to the service of the highest quality of the clusters.

### SENSORY AND VISUAL ANALYSIS:

Tasting appearance: It wears a lemon color with thatched and green iridescence.

Tasting nose: Nose is dominated by Treixadura variety, which exhibits its splendor with white fruits like pear and floral like mimosas.

Tasting palate: Structured mouth, comprehensive and markedly Atlantic. Its fresh step is emphasized by the fruitiness in step. Long finish that invites to repeat.

CONSUMPTION: Service: Ambient temperature between 50 and 54° F. / Enjoyment: In perfect condition until the middle of 2024.

### RECOGNITIONS / VINTAGES:

2017	2016	2015	2014	2013	2012	2011
						
Best wine of Spain		Best wine of Spain				Best wine of Spain
						

