



**Bodegas
El Paraguas**

LA SOMBRILLA 2017

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

BASIC INFORMATION:

Varietal composition: 91% Treixadura and 9% Albariño.

Oak aging: 40% of the wine was fermented and aged with its lees for six months in oak French Burgundian 600 liter barrels.

Soils: Situated at an altitude between 702 and 892 feet above sea level, the Castiñeira's vineyard with which Bodegas El Paraguas works with consists of sandy soils on a granitic base.

Vineyard: The Castiñeira is located in San Andrés region, in the municipality of Ribadavia (Ourense), exposed in an amphitheater and occupying an area of 5 acres.

Climatology: Smoothness atlantic with some continental influence.

PRODUCTION:

La Sombrilla 2017 is a wine produced in the D.O. Ribeiro (northwest of Spain) with the grapes Treixadura and Albariño. 60% of the wine was made in a stainless steel tank in contact with its fine lees for three months. The remaining 40% of the wine was fermented and aged with its lees for six months in oak French Burgundian 600 liter barrels. When both wines were finished off, the assembly of La Sombrilla 2017 was made.

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, on a faint background of aromas from its time in oak.

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

Tasting label presentation: Elegant label evokes the Atlantic character of Galicia (Spain).

Bottle type: Burgundian Isis.

CONSUMPTION:

Service: Ambient temperature between 50 and 53.6° F. / Enjoyment: In perfect condition until 2024.

RECOGNITIONS: 2016



2015

