

BASIC INFORMATION:

Varietal composition: 85% treixadura, 10% godello and 5% albariño.

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

Type of barrel: Burgundian French oak barrels of 300 liters.

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

Wineyard: Our own vineyard is located in the municipality of Ribadavia (Ourense), 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 Galician wine scene, the consultant winemaker Felicísimo Pereira and the winemaker Marcial Pita.

The best winemaker of Galicia in 2011, for the association of sommeliers Gallaecia, and the man who placed the wine El Linze, in two consecutive years, as best wine in Spain; join their forces and expertise to produce a single target: El Paraguas Atlántico.

PRODUCTION: Each grape variety 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 serves the highest quality of the clusters.

SENSORY AND VISUAL ANALYSIS:

This wine shows a beautiful and clean lemon colour, very bright. It has a very elegant bouquet, with white fruits (apple and pear), citric notes (lime) and pleasant hay tones. After that, we found floral (mimosa and chamomile) and lavender notes that provide the wine with character and personality, on a saline background where the wood appears softly. In mouth, it is tasty, silky and oily, with an excellent combination of fruit and sharpness. Is a very expressive wine, with a distinguished complexity and persistence. Balsamic and citrus marked notes at the end, leaving a pleasant memory of fruit aftertaste.

CONSUMPTION:

Service: Ambient temperature between 50 and 54° F.

Enjoyment: In perfect condition until the middle of 2015.

Food matches: This wine matches well with seafood and every kind of fish (white and blue fish). Also harmonizes perfectly with more elaborated fish dishes, such as bouillabaisse.

RECOGNITIONS: -Best Wine of Spain in the White Wines category by the Asociación Española de Periodistas y Escritores del Vino.

-Gold medal at the International Wine Guide 2012 and gold medal in elcavinos.com, with 93 points.

-Gallaecia Distinction as one of the best wines in Galicia in 2012 and gold medal in Wines, Spirits and Galician Wineries Guide 2013.

-White wine of the month in Vinoselección, the most important and old wine club of Spain.

-Wine of the month in the number 178 of Vinum, international specialized magazine with the highest spreading in Spain.

-White wine of the month in the number 313 of Sobremesa, prestigious publication, at the top of gastronomic information in Spain.

-Emphasized in national media as El País, El Mundo, La Razón, ABC, Cadena Ser, El Economista, La Voz de Galicia, Televisión de Galicia (TVG) and El Correo Gallego.

-Emphasized in specialized media as Peñín Guide (90 points), Repsol Guide (91 points), La Semana Vitivinícola, Planetavino, Enólogos, vinogallego.com, mundovino.net and apoloybaco.com.

