



EL PARAGUAS ATLÁNTICO 2012

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

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 altitud of 750 feet above sea level, the vineyards that Bodegas El Paraguas works with consists 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 Galician wine scene, the consultant winemaker Felicísimo Pereira and the wine-maker 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:

A wine produced in the D.O. Ribeiro (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 French oak barrels. The new Ambassador of the Galicians white's 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 serve the highest quality the clusters.

SENSORY AND VISUAL ANALYSIS:

This is a bright and clean 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 2017.

RECOGNITIONS: - 91+ points in The Wine Advocate (206), the magazine directed by Robert Parker, the most influential critical of the planet.

- 91 points in Peñín Guide 2014, the most recognized magazine of Spain.

- 94 points in elcatavinos.com, recognized specialized portal.

- Gold medal in Gilbert & Gaillard, international wine magazine; and Gold medal in Guía de Vinos, Destilados y Bodegas de Galicia 2014.

- Standing out in Spanish media as XI Semanal (wine of the week), El Mundo, El País, La Razón, ABC and La Voz de Galicia.

- 92.08 points in Wine Up Guide.

