



**Bodegas
El Paraguas**

LA SOMBRILLA 2015

WHITE OAK AGED
BODEGAS EL PARAGUAS
D.O. RIBEIRO

BASIC INFORMATION:

Varietal composition: 92% Treixadura, 4% Godello and 4% Albariño.

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

Soils: Situated at an altitude between 787 and 1017 feet above sea level, the Viña de Eladio with which Bodegas El Paraguas works with consists of sandy soils on a granitic base.

Wineyard: La Viña de Eladio is located in San Andrés region, in the municipality of Ribadavia (Ourense), exposed in an amphitheater and occupying an area of 2 acres.

Climatology: Smooth atlantic with some continental influence.

PRODUCTION:

La Sombrilla 2015 is a wine produced in the D.O. Ribeiro (northwest of Spain) with the triumvirate of great grapes of Galicia: Treixadura, Albariño and Godello. 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 liters barrels. When both wines were finished off, the assembly of La Sombrilla 2015 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 2022.

