



AILALÁ-AILALELO

Ailalá Tinto



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| REGION/ ORIGIN | Galicia Ribeiro D.O. | WINEMAKER | Inma Pazos |
| VINTAGE | 2017 | WINERY ESTABLISHED | 2010 |
| VARIETALS | 85% Sousón, 15% Ferrol, Caiño Longo, & Brancellao | VINEYARD(S) | Avia Valley – Gomariz & Esposende |
| ALCOHOL | 13.5% | AGE OF VINEYARD(S) | 25 years |
| FERMENTATION | Native yeasts Stainless steel | SOIL TYPE | Sábrego (granite) |
| AGING | 4 months | ELEVATION | 150-250 meters |
| BARREL TYPE | Neutral French oak | FARMING METHODS | Organic/Biodynamic |
| FILTER/FINING | Light filtration at bottling | BOTTLING | Fruit day |
| TOTAL SULFUR RS | 67 mg/l 1.3 g/l | PRODUCTION | 10,000 bottles |

***“We didn’t apply Rudolph Steiner or Fukuoka theories to get a certification.
We make it this way because the vines are alive and they give the best grapes.”***

Ailalá-Ailalelo is a young and fresh concept winery located in the highly regarded Avia Valley of Galicia’s Ribeiro DO; bringing a sense of fun and exciting indigenous varietal wines to the market, as the name is one that refers to joyful partying (translates to ‘Olé!’ from the local dialect). A youthful yet quality focused estate, Ailalá-Ailalelo is a powerhouse collaboration between oenologist Inma Pazos, Javier Gonzales of Casal de Arman, and Xosé Lois of the esteemed Coto de Gomariz. Together they have accomplished two wines that express the incredible terroir of the region (the soils here are called ‘Sábrego;’ a granitic base with a mixture of sand and clay), as well as a fresh and approachable profile that comes from only biodynamically farmed vineyards. A minimal hand in winemaking and wines of truly outstanding quality, the value from this group is second to none in the region.

Ailalá! Ailalelo! Sing & shout when good times are shared among friends!!

The 2017 *Ailalá Tinto* comes from beautiful vineyards from within the Avia Valley, and is handpicked early in the morning to be brought immediately to the cellar for its future delicate treatment. The Tinto is primarily all Sousón, although the field does include small amounts of Brancellao, Ferrol, and Caiño Longo that are involved in the field blend. Natural fermentation takes place in stainless steel, and then a short (4 months) time is devoted to French barrels to round out this beautiful red. The result is fresh and lively with spicy character and delicious acidity and soft tannins. A sure wine to grace most every dinner table, the Tinto is also perfect for enjoying in any setting, never to forget its fun and lively concept that makes this wine so delicious and approachable.