



AILALÁ-AILALELO

Ailalá Tinto

REGION/ ORIGIN	Galicia Ribeiro D.O.	WINEMAKER	Inma Pazos
VINTAGE	2019	WINERY ESTABLISHED	2010
VARIETALS	85% Sousón, 15% Ferrol, Caiño Longo, & Brancellao	VINEYARD(S)	Avia Valley – Gomariz & Esposende
ALCOHOL	13.1%	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 None	BOTTLING	Fruit day (August '20)
TOTAL SULFUR RS	70 mg/l .2 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 *2019 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.