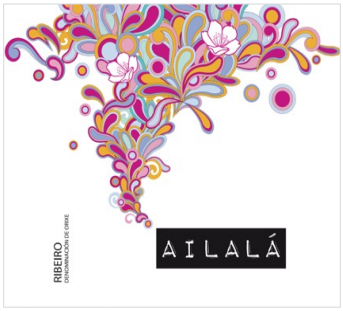

AILALÁ-AILALELO
Ailalá Blanco

REGION/ ORIGIN	Galicia Ribeiro D.O.	WINEMAKER	Inma Pazos, & Javier Gonzales
VINTAGE	2025	WINERY ESTABLISHED	2010
VARIETALS	100% Treixadura	VINEYARD(S)	Avia Valley – Gomariz & San Cristóbal
ALCOHOL	13.6%	AGE OF VINEYARD(S)	25-30 years
FERMENTATION	Native yeasts Stainless steel	SOIL TYPE	Sábrego (granitic sand)
AGING	6 months on lees	ELEVATION	150-250 meters
VESSEL	Stainless steel	FARMING METHODS	Organic/Biodynamic
FILTER/FINING	Tangential filter Bentonite	BOTTLING	Flower day (April '25)
TOTAL SULFUR RS	75 mg/l 1.2 g/l	PRODUCTION	8,000 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!!

Ailalá Blanco 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 Blanco is a unique example from the area, as finding a 100% Treixadura wine is not common, yet this proves to be an incredible example, and looks like it will be very long-lived. After four months remaining on the lees with regular batonnage, the finished wine has stunning aromatics of lemon curd, apricot, white flowers, and seashells. The dense palate is loaded with ripe melon, sweet lemon, white peach, blood orange, and grapefruit peel. It is very persistent and has delicious acidity to let it age and develop well with time.