



VIÑOS DE ENCOSTAS Heaven & Hell

REGION/ ORIGIN	Galicia DO's	WINEMAKER	Xosé Lois Sebío
VINTAGE	2013	WINERY ESTABLISHED	2009
VARIETALS	Treixadura, Albariño, Godello	VINEYARD(S)	Throughout Galicia
ALCOHOL	13.5%	AGE OF VINEYARD(S)	40-90 years
FERMENTATION	French oak Indigenous yeasts	SOIL TYPE	Clay, granite, sand, pebbles
AGING	10 months	ELEVATION	20-300 meters
BARREL TYPE/ YEARS IN USE	228/300/500/600L 2-3 rd use	FARMING METHODS	Organic/Biodynamic
FILTER/FINING	Light filter/No fining	BOTTLING	Flower day
TOTAL SULFUR RS	92 mg/l 1.8 g/l	PRODUCTION	1500 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."***

Viños de Encostas is the highly esteemed Xosé Lois Sebío's (of Coto de Gomariz) personal project of unique, small-lot wines coming from all around northwest Spain. Meaning, 'Wines of the Hills,' *Viños de Encostas* features only the top fruit of each region, and is committed to biodynamically and organically farmed vineyards, working towards the purest expression of fruit that the land has to offer. Used oak, light filtration methods, and minimal sulfur usage are common practices at the winery in order to showcase the exceptional fruit that they work with. This winery is destined to be one of the greatest in Spain (as its reputation is already building), the new wave of balanced wines from this country has arrived.

Heaven & Hell

Heaven & Hell is a blend of the native Galician white varieties Treixadura, Albariño, and Godello. The old vines which are located all around Galicia, are harvested on a flower day according to the biodynamic farming calendar, and brought to the cellar for a natural fermentation in used French oak barrels of varying sizes, and then the juice continues aging for 10 months before it is bottled and rests until release. The resulting wine is beautifully textured on the palate, with loads of ripe tree fruits, tropical tones, as well as a mineral driven core behind it all. Very long in the mouth that has ample acidity to compliment the dense fruit.