



VIÑOS DE ENCOSTAS

Más Alá

REGION/ ORIGIN	Valdeorras D.O. A Rúa (subzone)	WINEMAKER	Xosé Lois Sebío
VINTAGE	2015	WINERY ESTABLISHED	2009
VARIETALS	100% Godello	VINEYARD(S)	A Sobreira
ALCOHOL	13.1%	AGE OF VINEYARD(S)	20 years
FERMENTATION	Native yeasts Stainless steel	SOIL TYPE	Clay & sand
AGING	10 months	ELEVATION	625 meters
BARREL TYPE/ YEARS IN USE	500L & 228L French oak 3 rd use	FARMING METHODS	Organic/Biodynamic
FILTER/FINING	Light filter/No fining	BOTTLING	Flower day
TOTAL SULFUR RS	115 mg/l 2.4 g/l	PRODUCTION	1,800 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.

***The image on the label depicts the steep slopes that must be climbed
in order to harvest its exceptional fruit.***

Más Alá comes from the A Rúa subzone of Valdeorras on a steep hillside outside the town of Barranco Rubio. The altitude makes for a fresher and more acidic finished grape that is destined to make great wine. Only 6,000 kg/hectare were harvested in 2015 because it was very rainy during flowering, and the fruit onset was fairly low. Once to the cellar, natural fermentation began in stainless steel and was moved to both used French barrique and used tonneaux for a ten-month aging period. The aromatics are highly intense with notes of flowers, spices, fresh fruit, and mineral. The palate is balanced and elegant, however very meaty and powerful as well, with rich fruit and a lot of character. Enjoy this wine with full-flavored foods such as soups and stews, pork dishes, hearty white fish, and roasted vegetables.