



## VIÑOS DE ENCOSTAS

### Más Alá

REGION/ ORIGIN	Valdeorras O Bolo (without D.O.)	WINEMAKER	Xosé Lois Sebío
VINTAGE	2019	WINERY ESTABLISHED	2009
VARIETALS	100% Godello	VINEYARD(S)	A Falcoeira y Bibeí (O Bolo)
ALCOHOL	13.9%	AGE OF VINEYARD(S)	40-90 years old
FERMENTATION	Oak barrels Indigenous yeasts	SOIL TYPE	Grantie
AGING	10 months	ELEVATION	600-650 meters
BARREL TYPE/ YEARS IN USE	500L & 600L French oak 2 <sup>nd</sup> to 3 <sup>rd</sup> use	FARMING METHODS	Organic/Biodynamic
FILTER/FINING	Light filter/No fining	BOTTLING	Flower day (7/3/21)
TOTAL SULFUR RS	160 mg/l 3.5 g/l	PRODUCTION	1208 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.

*In the label are the steep slopes that must be climbed in order to harvest its exceptional fruit.*

*Más Alá* comes from the O Bolo subzone of Valdeorras on a steep hillside of old vines in A Falcoeira y Bibeí. The altitude makes for a fresher and more acidic finished grape that is destined to make great wine. There are only 4000 plants per hectare, and the fruit was hand harvested on a flower day and brought to the cellar in Ribeiro. Natural fermentation began in stainless steel and then finished after being moved to used French barrels of 500 and 600 liters for a ten-month aging period (malolactic fermentation did not take place). 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.