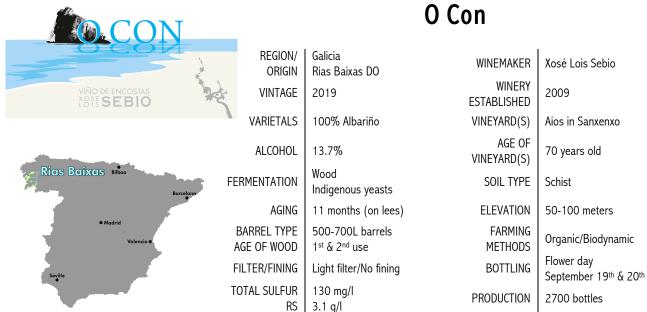


ALBARIÑO

VIÑOS DE ENCOSTAS O Con



"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 Sebio'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.

Meaning 'with,' O Con is so named because this Albariño's elaboration was spent with its lees

O Con is a serious expression of what Albariño from Galicia's coast in Rias Baixas can be. The fruit was harvested from a beautiful hillside 70-year-old vineyard and brought in for a natural fermentation in wood barrels. The wine then rested there in the new and used oak of 500 - 700 liters, for 11 months on the lees in order to add incredible depth and texture to the final wine. After it was bottled, the wine rested for several months before release, displaying the balance and robust character that Albariño is capable of. Very mineral driven on the nose, accompanied by flowers, citrus, and fruit. This direct and focused wine has great texture on the palate with remarkable acidity, and a very long and intense finish.