

## VIÑOS DE ENCOSTAS O Con



REGION/ ORIGIN	Galicia Rias Baixas DO	WINEMAKER	Xosé Lois Sebío
VINTAGE	2019	WINERY ESTABLISHED	2009
VARIETALS	100% Albariño	VINEYARD(S)	Aios in Sanxenxo
ALCOHOL	13.7%	AGE OF VINEYARD(S)	70 years old
FERMENTATION	Wood Indigenous yeasts	SOIL TYPE	Schist
AGING	11 months (on lees)	ELEVATION	50-100 meters
BARREL TYPE	500-700L barrels	FARMING METHODS	Organic/Biodynamic
AGE OF WOOD	1 <sup>st</sup> & 2 <sup>nd</sup> use	BOTTLING	Flower day September 19 <sup>th</sup> & 20 <sup>th</sup>
FILTER/FINING	Light filter/No fining	PRODUCTION	2700 bottles
TOTAL SULFUR	130 mg/l		
RS	3.1 g/l		

***"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.

***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.