



VIÑOS DE ENCOSTAS Salvaxe



REGION/ ORIGIN	Galicia Ribeiro D.O.	WINEMAKER	Xosé Lois Sebío
VINTAGE	2018	WINERY ESTABLISHED	2009
VARIETALS	Lado, Treixadura, Godello, Albariño, Caiño B, Silveiriña	VINEYARD(S)	Gomariz (mixed plots)
ALCOHOL	13.9%	AGE OF VINEYARD(S)	70-100 years
FERMENTATION	Native yeasts Stainless, part w/skins Finished in barrel	SOIL TYPE	Clay & shist sand
AGING	10 months	ELEVATION	180-250 meters
BARREL TYPE/ YEARS IN USE	500L French oak 1 st – 3 rd use	FARMING METHODS	Organic/Biodynamic
FILTER/FINING	Light filter/No fining	BOTTLING	Flower day
TOTAL SULFUR RS	135 mg/l 3.2 g/l	PRODUCTION	2,818 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 essence, the label depicts the blow of a wild beast that can’t be trapped,
mirroring the wild field blend that is free to choose its own natural course.***

Salvaxe is the result of very old vines of Lado, Treixadura, Godello, and other indigenous grapes of the area. The old vines add such a layer of concentrated intensity, as well as minerality and fruitiness, that they make the finished bottle stand out as truly unique. After some time in stainless steel and with some skins as well, natural fermentation began and was then moved to new and used 500L French oak Tonneaux for ten months, giving texture and style from start to finish. The final bottled result is loaded with lemon citrus, yellow plums, and white flowers, as well as distinct minerality. A very unique white that is fitting for its name and label, the *Salvaxe* is a serious, strong, and impressive skin-fermented white.