



## VIÑOS DE ENCOSTAS Super Héroe



REGION/ ORIGIN	Galicia Ribeiro D.O.	WINEMAKER	Xosé Lois Sebío
VINTAGE	2015	WINERY ESTABLISHED	2009
VARIETALS	Ferrol, Sousón, Caiño Longo, Bastardo	VINEYARD(S)	Barro de Gomariz
ALCOHOL	14.2%	AGE OF VINEYARD(S)	40-80 years
FERMENTATION	Native yeasts Open stainless steel	SOIL TYPE	Clay & schist
AGING	14 months	ELEVATION	150-350 meters
BARREL TYPE/ YEARS IN USE	500L French oak 3 <sup>rd</sup> use	FARMING METHODS	Organic/Biodynamic
FILTER/FINING	Light filter/No fining	BOTTLING	Fruit day
TOTAL SULFUR RS	70 mg/l 1.6 g/l	PRODUCTION	4,000 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 Super Hero is fighting the clone wars of grapes. Combatting the struggle of good and evil, fighting for the personal, and against the impersonal... against the common and commercial.***

*Super Héroe* is a blend of native varietals grown on old vineyards, and on very steep slopes with low productivity. When the grapes come into the cellar, they are naturally fermented in 2000L open stainless steel vats after a cold (pre-fermentation) maceration for one week. Manual punch downs and a mild pressing through an old screw press are two methods used to keep the sweetest and ripest tannins available in the fruit. Before malolactic fermentation can finish, the wine is moved into 500L, used French oak barrels where it then rests for 14 months. The finished bottling is remarkably balanced and exciting on the palate, with fresh and vibrant acidity, layers of dark fruit driven tannins, spicy notes, and hints of smoke. The *Super Héroe* is a very approachable wine for food and/or contemplation, as it has enough depth and complexity to keep each sip exciting and changing.