



## VIÑO DE ENCOSTAS Wish

REGION/ ORIGIN	Galicia Ribeiro D.O.	WINEMAKER	Xosé Lois Sebio
VINTAGE	2016	WINERY ESTABLISHED	2009
VARIETALS	Red field blend	VINEYARD(S)	Penales slope
ALCOHOL	13.6%	AGE OF VINEYARD(S)	70-80 years
FERMENTATION	Native yeasts Open 2000L steel tank	SOIL TYPE	Clay & schist
AGING	14 months	ELEVATION	250-300 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	Flower day
TOTAL SULFUR RS	90 mg/l 1.4 g/l	PRODUCTION	1135 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 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.

***A reflective label pays homage to The Cure (Xosé Lois's favorite band growing up),  
while aiding to inspire and somehow capture the time that the grapes have spent in their life, within the  
bottle.***

The 2016 *Wish* is a blend of many indigenous varietals of the Ribeiro D.O., coming together from an old sloped vineyard to make a deep and complex red wine. 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 resulting wine is violet in color, and shows gorgeous aromatics of lilac, red and blue fruits, and distinct minerality. On the palate, the *Wish* is fresh and fruity, with soft tannins and lovely acidity, a clean mineral driven tone, and a long intense finish. This bottle will only improve with time.