

CASAR de VIDE

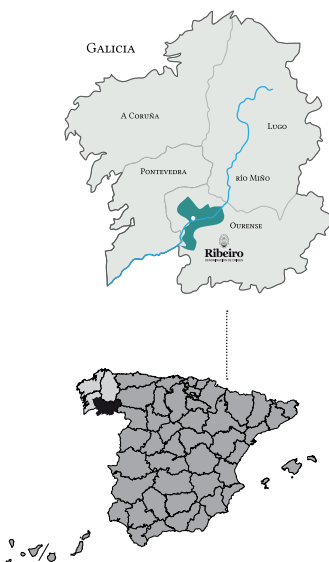
CASAR de VIDE Treixadura 2019

D.O. Ribeiro

Casar de Vide Treixadura 2019 is a Ribeiro with a measured blend of the most select varieties of this ancestral area. Treixadura combines perfectly with Albariño, Godello and Torrontés to produce this special and personal wine. Exhaustive production work in the winery has transferred style, character and balance to the wine.

This wine's appearance presents a vivid pale straw yellow colour with greenish and steely reflections, clean and very bright. The nose is clean, intense and very direct, with touches of freshly cut apple, green banana peel, apricot and soft touches of white flower and carnation, with some tropical hints of fresh pineapple. Subtle citrus background of grapefruit.

In the mouth it has excellent length and balance, with fresh touches that are reminiscent of the Atlantic, with a lively acidity and rich aromatic sensations of the palate, where clear hints of fresh apple and peach are noticed, with a long, lively and balanced finish.



BODEGA CASAR de VIDE
Winemaker: Alberto Gomez
Technical Director: Felix Gonzalez

2019 Vintage

The 2019 vintage has been excellent for starting this project in Ribeiro. Although some late summer rains made it necessary to be vigilant in this Atlantic climate, they really favoured and gave freshness to the final phase of ripening, which concluded with a harvest during the second half of September, with optimum levels of ripeness.

Vineyard

The vineyards from which this first Casar de Vide Treixadura 2019 has been made have been selected for their proximity to both banks of the Miño River, with different orientations so that the treixadura expresses different nuances: some of freshness in the shadiest orientations, and others of ripeness in the most exposed ones, always seeking complexity in collaboration with other noble varieties from the area and always respecting this Atlantic character which can be fully experienced in the landscape where carballos, mimosas and Galician pines are abundant on deep siliceous soil.



Technical data

Bottle size 750ml

Source of the wine

Vineyard Vide and Cenlle
Town Castrolo de Miño (Ourense)
Surface 4 has
Soil texture Loamy-siliceous
Altitude 200 m.
Yield/ha 9.500 kg/ha
Direction Various
Slope gradient 2-10%
Year of planting 1990-2000

Production

Variety 60-85% Treixadura
Harvest September
First vintage 2019
Production process Traditional method for white wines.
Bottles produced 50,000 bottles
Fermentation 10-14 days in stainless steel tanks (16°C)
Aging On fine lees
Alcohol 12.5%
Acidity 5.20 g/l

Recommendations

Storage Fresh and dry place. Avoid sunlight.
Temperature Consume between 6 and 8°C.

Bodega CASAR de VIDE

Casar de Vide is located in the town of Castrolo de Miño, in the province of Ourense, a few metres away from the river. A place of immense beauty where the vineyards mark out the terrain with their elegant contours and undulations.

The name of our winery means Vine House and is made up from the terms 'Casar', which is the name of the traditional Galician homes and 'Vide' which comes from the Concello de Vide, famous for its traditional cultivation of the vine. The winery is located in the very heart of the Ribeiro Designation of Origin, the oldest in Galicia, and aims to become one of the region's winemaking benchmarks where excellence and quality are essential identifying characteristics, both in their production methods and in their well-regarded wines.

The winery sits on a surface area of 2,200 square metres and was built in 1988 with granite quarry stone next to the historic house that was founded in 1957. Casar de Vide has been able to incorporate cutting-edge modernity and technology into the classicism of a land with a unique potential. It has a grape reception and processing room, a fermentation and storage room, a bottling and filtering room, a storage area and a room for visits and tastings.

Bodega CASAR de VIDE
Calle Vide, 2 32232
Castrolo de Miño, Ourense
Spain