

XOSE LOIS SEBIO

VIÑOS DE ENCOSTAS



TECHNICAL INFORMATION

Product: Village 2021

Producer: Xose Lois Sebío

Zone and D.O.: Gomariz's own plots. without D.O.

Soil type: Clays and xistos

Vineyards: AS Viñas, O Forcadal and Os canos.

Age strains: between 111-4 years

Varieties: Treixadura, Albariño and other varieties.

Planting density: 5000-7000 p/Ha.

Pruning and driving: Thumbs, rod, trellis

Altitude: 220-200 m

Harvest: 3rd week September. Manual harvesting

Elaboration: Maceration of 6h with the skins, pressing, fermentation and its aging in foudre.

Fermentation: Foudre 2500L new.

Malolactic: No

Aging: 10 months in foudre of 2500L new.

Alcohol Content: 13.7 % vol.

Red Sugars: 2 g/l

Total acidity in tartaric: 6 g/l

Volatile Acidity: 0,4 g/l

pH: 3.2

Free Sulphur: 29 mg/l

Total sulphur: 130 mg/l

Production: 4000 bottles of 750 ml + 5 bottles of 1500ml