

# La Brisa Tinto (Castes Tintas) 2021

**PRODUCER** Galgo wines in partnership with Sentiviño Wines (Diego y Álvaro Diéguez).

**APPELLATION OF ORIGIN** Ribeiro (no official appellation as the wine is declassified) In the local dialect “Ribeiro” means riverbank and water is a key element of the area with the best vineyards planted on the steep slopes of the four rivers that converge here. Only 9% of the wines here are reds and predominantly are field blends involving different varieties.

**AREA / REGIÓN** Galicia in the Northern-western corner of Spain, bordering the Atlantic coastline. Known as “Green Spain”, its’ lush vegetation comes from a higher amount of rainfall and humidity compared to most other Spanish regions.

**ALTITUDE** 150 - 335 m above the sea level

**SOILS** Decomposed granite (locally known as Sábrego) and schist. Granite tends to have a high pH level and rather porous make-up, which creates high-acid fruit and allows vines to dig deep into the earth.



## GRAPE VARIETIES

85% Mencía, 5% each Brancellao, Sousón and Caiño Longo. Castes Tintas means red grapes in Gallego language.

Brancellao is oily and savoury, Souson brings acidity, while Caiño Longo provides a kick of fragrant aromatic notes.

**YEILDS PER HECTARE** 5.000 kg./ hectare.

## VINEYARDS

Biodynamic and Organic trained vineyards (with no certifications) averaging from 13 to 20 years of age, located along the valley of the Avia river near Ribadavia and Cenlle

**HARVEST** Manual, from Aug 28 to Sept. 6 in 2021

## VINIFICATION

Spontaneous fermentation in old chestnut casks and one week long maceration. 40% of the wine is whole cluster. Aged in stainless steel tank. The malolactic

fermentations occurs naturally. Unfined (therefore suitable for vegans) and unfiltered. No cellar manipulation and sulfites are added just before the bottling. Abv: 11,2%. Vegan certified.

**BOTTLES PRODUCED** 2.600 (750 ml)

**WINE DESCRIPCION** Mineral aromas and crunchy red fruit lead to forest floor earthy sensations. The mouth feel is delicate, fresh, round and pretty lingering. The acidity is right on spot.

**SERVICE TEMPERATURE** 14 - 16 °C

**FOOD PAIRING** Rice with duck, lasagna, grilled chicken and vegetables.



Galgo Wines is a special wine project founded by Ezequiel Sanchez Mateos. Daily contact with wine producers in the different regions led to his direct involvement in the wine production dating back already in the late '90.

The main goal is to elaborate wines that are attractive, fairly priced and made from indigenous varieties. The ongoing projects involve the whole Iberian Peninsula. We are currently working in the following regions: Alentejo, Douro, Sierra de Gredos, Calatayud, Conca de Barberá, Ribeiro, La Mancha, Manchuela, Rioja and Sierra del Segura.