

¿POR QUÉ NO? SELECTIONS

Ribeiras
de Armea

CASA BEADE (VdT Betanzos, Galicia)

Ladeiras
de Paderne

Lote 1
conten sulfites
producto de España

elaborado e embotellado por Casa Beade, s.l.
Paderne - Galicia - España
R.E. nº 0439/C

75 cl.
12% Vol. e

Casa Beade Ladeiras de Paderne Mencia 2017

95% Mencia/5% Roibal (Merenzao/Trousseau)

Aging: 9 months in 25% used oak/75% stainless followed by 12 months in bottle.

Vineyard: Sustainable

Alcohol: 12% Alc by Vol

Production: 600 bottles

Background: Casa Beade (Adega Beade in Galician) is produced by Jose Luis Beade, who learned winemaking from his grandfather and later Jose Luis Mateos of Quinta de Muradella. He farms 6 acres divided into 22 plots (!) in cold, wet Betanzos, the northernmost traditional grape growing region of Spain. Jose Luis crafts extremely limited, pure, austere examples of the local grapes. He is working to revive viticulture in this exceptional wine growing region, where only 75 acres remain of the 2,500 that existed in the 18th century.

Grapes: 95% Mencia/5% Roibal (Merenzao/Trousseau). Average vine age 25 years.

Soils/Climate: Planted in granite and schist soils in the cool, humid, climate from the northernmost grape growing region in Spain.

Viticulture: Owing to the climate, viticulture is extremely difficult here, and mildew is a constant pressure. Jose Luis is in the vineyards daily to maintain cover crops, leaf thin, dropping undeveloped clusters, and so on, to minimize any non-organic treatments. Organic viticulture in coastal Galicia was thought impossible until the last few years, and Jose Luis aims to join this small cohort.

Winemaking: 10% whole cluster. 9 months in 25% used oak/75% stainless followed by 12 months in bottle. Spontaneous fermentations, low SO2, unfined/unfiltered.



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