POR QUÉ NO?

CASA BEADE (VdT Betanzos, Galicia)





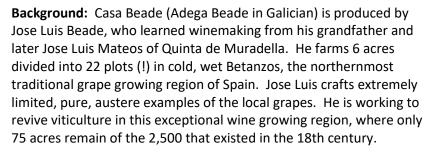
Lote 1 claborado e embatellado por Casa (Boade, s.l. 75 cl. paderos sutitos sutitos producto de España 13.5% Vol. 6

Casa Beade Ribeiras de Armea Agudelo 2017

100% Agudelo (Chenin Blanc)

Aging: Fermented and aged for one year in used French oak

Vineyard: Sustainable Alcohol: 13.5% Alc by Vol Production: 300 bottles



Grapes: 100% Agudelo, the local name for Chenin Blanc. It has existed in the area for some time, but there is little to be found.

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: Fermented and aged for one year in used French oak. Partial malolactic (stopped on its own). Spontaneous fermentations, low SO2, unfined/unfiltered.

