

¿POR QUÉ NO? SELECTIONS

Ribeiras
de Armea

CASA BEADE (VdT Betanzos, Galicia)

Ribeiras
de Armea Agudelo

2017
Lote 1
contén sulfitos
producto de España

elaborada e embotellada por Casa Beade, s.l.
Padres: Galicia - España
R.E. nº 6430/C

I.X.P. Betanzos
75 cl.
13.5% Vol. e



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

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: 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, unfinned/unfiltered.