

¿POR QUÉ NO? SELECTIONS



CASA BEADE (VdT Betanzos, Galicia)



Casa Beade Ribeiras de Armea Branco Lexítimo 2018

100% Branco Lexítimo (Albarín Blanco)

Aging: 1 year each in used 500L barrel, stainless steel, and bottle

Vineyard: Sustainable

Alcohol: 13% 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: 100% Branco Lexítimo (“Leh-shitee-moh”, aka Albarín Blanco), perhaps the greatest white grape of Spain. Starts its life bright, citric, exotic, and after 3-5 years in bottle begins to show petrol and smoky mineral notes, sometimes intensely so, akin to a Mosel Riesling. Very age worthy and very rare with less than 250 acres around Asturias and Galicia.

Soils/Climate: Planted in granite, schist, shale, and clay 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: Spontaneous fermentations. 3 years total aging with 1 year each in used 500L barrel, stainless steel, and bottle. No clarification. No stabilization.

