

¿POR QUÉ NO? SELECTIONS

Ribeiras
de Armea

CASA BEADE (VdT Betanzos, Galicia)

Ribeiras
de Armea
Mencia

2018
Lote 1
conten sulfites
producto de España

elaborado e embotellado por Casa Beade, s.l.
Paderno - Galicia - España
R.E. nº 6439/C

I.X.P. Betanzos
75 cl.
12% Vol.



Casa Beade Ribeiras de Armea Mencia 2018

100% Mencia

Aging: One year in 50/50 used oak and stainless

Vineyard: Sustainable

Alcohol: 12% Alc by Vol

Production: 108 cases

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% Mencia, selection of parcels in the Armea area of Betanzos, no more than 100 meters above sea level. Average vine age 40 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. 15-day maceration. Aged one year in 50/50 used oak and stainless. Spontaneous fermentations, low SO2, unfinned/unfiltered.

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