

# ¿POR QUÉ NO? SELECTIONS

## Teimosia

**TEIMOSIA (Tomiño, Pontevedra, Galicia)**



**Teimosía A Espiña 2017**

**Caiño Tinto, Castañal, and Sousón**

**Aging: 31% in new, 228L French oak for 10 months and 69% Stainless Steel**

**Vineyard: Sustainable**

**Alcohol: 12.9% Alc by Vol**

**Production: Only 973 bottles!**

**Background:** Teimosía (perseverance in Galician) was born from a collaboration between Martín Crusat (Adega do Vimbio), Dominique Roujou de Boubée (Terroir en Botella), and Joaquín "Quín" Álvarez, historical vinegrower of the Rosal for 50 years. In this small, handcrafted project, their goal and inspiration is to reveal the personality of Rosal reds. The microclimate of this area gives their wines a distinct identity from those produced in the Salnés valley of Rías Baixas and although the vineyard plots are in the Rías Baixas region, the wines are bottled without appellation.

**Grapes:** Caiño Tinto, Castañal, and Sousón planted 9 years ago at a density of 2,770-3,300 vines/ha.

**Soils/Climate:** From 4 plots totaling less than 1 hectare and located 900 meters from the Miño river and 5 kilometers from the Atlantic Ocean in southwest Galicia, just above Portugal. South facing with poor sandy-clay soils on decomposed schist and small gravel in ideal plots for the maturation of reds.

**Viticulture:** Sustainable viticulture, making special effort on pruning, manual leaf pulling, and shoot thinning for canopy and grape health.

**Winemaking:** Harvested 26th and 27th of September by hand in boxes. Destemmed and crushed grapes, fermentation at 24-29C with native yeasts (a "pied de cuve" is prepared several days before with grapes from the plot) for about 10-15 days with gentle pumping or pigeage, followed by a maceration of 5-10 days before racking. Malolactic fermentation in stainless steel tanks at 19-20C.

A Espiña is the selection of the best barrels or tanks to provide the finest wine and the one with the best capacity of aging.

