

TRES 2018



55% Godello, 30% Treixadura, with Doña Blanca, Albariño, and Loureira

VINEYARDS

The grapes are from two parcels on the Chantada side of the Miño. The soils from both parcels are slate and schist, offering minerality and structure which is evident in this white, which balances primary fruit with secondary aromas from skin contact and barrel-fermentation, yet underpinned by fresh natural acidity.

VINTAGE

2018 was characterized by a cool spring and followed by a long, dry summer that led the grapes to ripen without accumulating much sugars, leaving the resulting alcohol levels relatively low. Harvest occurred on September 30th and October 3rd. Grapes were phenolically ripe and healthy, and picked by hand in 18kg cases.

VINIFICATION

Clusters from the first picking (2/3 of the blend) were footstomped and left to macerate for a day before pressing. The next day it was racked off of its gross lees into a 400L barrel to ferment. The second lot (1/3 of the blend) was fermented on its skins and macerated for 13 days before pressing into stainless and then racking into the same 400L barrel to combine the two. The modest amount of skin contact in the blend gives the wine texture and body, without sacrificing freshness or elegance.

Alcohol	11.5%
pH	3.4
Total Acidity	5.0 g/L
Residual Sugar	0.3 g/L
Volatile Acidity	0.5 g/L