

# TRES 2019



60% Treixadura, 35% Godello and a bit of Albarín

## VINEYARDS

The treixadura is from a good friend's vineyard in San Fiz, Ribeiro, while the godello and albarín are from Quiroga in the Ribeira Sacra. The soils from both parcels are slate, 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

The 2019 growing season was for the most part warm and dry, which is ideal for this part of the world. The godello in Quiroga is the first to ripen, and came off the vine on September 4. The aspect of the treixadura vineyard causes grapes to ripen slowly and late, so harvest occurred on September 23. All grapes were picked by hand into 18kg crates.

## VINIFICATION

The godello was footstomped and left to macerate for two days before pressing straight to barrel and a racking occurred a week later to leave behind the gross lees. The treixadura was footstomped and left to macerate for 18 hours before pressing and allowing to settle for a day in stainless. The next day it was racked into a 400L barrel to ferment. When fermentation completed the godello was combined into that same 400L for 10 months. The modest amount of skin contact gives the wine texture and body, without sacrificing freshness or elegance.

Alcohol	13.3%
pH	3.3
Total Acidity	5.7 g/L
Residual Sugar	0.0 g/L
Volatile Acidity	0.6 g/L