

# TRES 2020



85% Godello, Treixadura, and a bit of Dona Branca

## VINEYARDS

The grapes are from two vineyards, one in Quiroga and the other in neighboring Valdeorras. Both have 100% slate soils, offering minerality and structure that is clearly evident in this wine.

## VINTAGE

Summer was hot and dry in Quiroga, which caused the grapes to ripen faster than we are accustomed to in the Ribeira Sacra. The lack of humidity left the grapes very healthy with plenty of phenolic maturity. Harvest happened in Quiroga on September 7 and Valdeorras on September 10, all done by hand in 18kg picking crates.

## VINIFICATION

The grapes from Quiroga were footstomped and left to macerate for three days before pressing straight to barrel for fermentation, while the Godello from Valdeorras was crushed-destemmed straight to the press, decanted, and combined with the fermenting must in barrel.

The wine was aged for seven months in its 400L neutral barrel before racking to stainless for another six weeks. The modest amount of skin contact gives the wine texture and body, without sacrificing freshness or elegance.

Alcohol	14.0%
pH	3.3
Total Acidity	5.1 g/L
Residual Sugar	7.8 g/L
Volatile Acidity	0.8 g/L