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<b>Type of wine</b>	Blended aged white wine
<b>D. O.</b>	Rias Baixas (Ulla Subarea)
<b>Location</b>	Camanzo. Vila de Cruces. Pontevedra. Galicia. Spain
<b>Variety</b>	30% Albariño (10 years old vines) and 70% Treixadura and Godello (50 years old vines)
<b>Vineyard</b>	7 ha in Fornotilleiro lands / Southwest Exposure/ Soil (clay, granitic rock, rich in iron and quartz)
<b>Vintage 2012</b>	Spring was the decisive season: In March, low rainfall and high temperatures. In April, heavy rains and low temperatures. In Summer, mild temperatures and heavy rains. In September, high temperatures and low rainfall. Late harvest until the end of October. Decrease of harvest.
<b>Alcoholic Content</b>	12,5%vol.
<b>Aging Process</b>	Treixadura and Godello are kept on their lees for 2 months with a batonnage once a week. Albariño, Treixadura and Godello, 12 months in stainless steel.
<b>Type of bottle</b>	Rhin Author 75cl
<b>Elaboration</b>	Manual selection of grapes during the harvest. Destemmed. Cold settling (8h at 8°C). Pressed 2atm. Controlled fermentation in stainless steel maturing on its lees Treixadura and Godello separately from Albariño.
<b>Production</b>	5.333 bottles

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<b>Colour</b>	Straw yellow, clean, brilliant and intense with greenish hints.
<b>Scent</b>	White flowers scents, very mineral and nice hints to fresh herbs.
<b>Taste</b>	Fresh, fruity, oily, nice mid-palate, long and persistent, with citric hints. Well balanced and well integrated acidity.

“ There are different ways of writing the same story.

Ours will leave you SiNPa.la.BRAS (speechless) ”

AdegAs CAstRo BRey