

BODEGAS GALLEGAS – DESIGNATION OF ORIGIN "RIBEIRO"

TECHNICAL DATA SHEET "SAMONIS" WHITE WINE



Designation of Origin: Ribeiro

Age of vines: 7 to 20 years.

Density of vines per hectare: 2.000 - 3.000

Number of buds per hectare: 90 - 110 thousand

Production per hectare: 10.000 – 12.000 Kg.

Soil type: Little clayey with granitic origin.

Grape variety: 60% Torrontes - 40% Palomino

Climate: Continental

Precipitation rate: 900 - 1.100 liters / m² per year

Cultivation system: 100% in trellised vines

Harvest date: From the second week of September

Harvesting and grape processing: The grapes are harvested by hand and transported to the winery in boxes of 18 kilos in less than 2 hours from collection to processing. Whole process is done in an inert atmosphere to prevent chemical and enzymatic oxidation, in order to get the greatest flavor and freshness.

Elaboration: "Despalillado" (grapes without residues), maceration, pressing, decanting and fermentation in 60,000 liter stainless steel tanks at temperatures between 14 and 16 ° for 15 days. The microfiltration is performed immediately before bottling to ensure microbiological stability of the wine.

Total alcoholic strength: 11,6% v/v
Dry extract: 22,8 grams / liter
Volatile acidity: 0,27 grams / liter
Total acidity: 5,9 grams / liter
Reducing sugar: 3,6 grams / liter
Total sulfur dioxide: 139 milligrams / liter
Volumetric mass at 20°C: 0,9918 grams / c.c.

Tasting notes: Wine with lemon-yellow and green hues tones that denote freshness. In nose is elegant and intense, predominantly fruity aromas of white petals. It has aromas that remind the mango, lime and fresh grass. The palate shows excellent palate, nice and balanced with great persistence.

Logistic:

6 Units per box
120 Boxes per pallet
720 Units per pallet

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