

Envidiacochina - Tête de Cuvée of Adegas Familiar Eladio Piñeiro:

- **Envidiacochina - Tête de Cuvée**, is produced in soils enjoying exceptional conditions and with outstanding viticulture and manufacturing processes. Our vineyards are on average over thirty years old and have been in transition to bio dynamics for more than eight years.

Envidiacochina - Tête de Cuvée, 2012, corresponds to a Vintage considered as **Very Good** by the Designation of Origin RÍAS BAIXAS.

The vineyards are distributed in privileged areas within the varied orography of the Salnés Valley (Val do Salnés). The harvesting of 2012 was carried out during the last week in September after having discarded by the end of July the excess of bunches in each grapevine, leaving just a small amount of them that could reach harvest in optimal conditions of concentration. After the selection of bunches in the cellar and their subsequent maceration (from 8 to 10 hours), the wine underwent a fermentation process with native yeasts resulting from the Pied de Cuvée made a few days before. It was then left in stainless steel casks for 6 months, aging on fine lees with weekly batonage. It is a blend with the addition of 15% of the previous vintage aimed at Frore de Carme, this percentage has been aging on lees for 12 months and a further 5 months in cask. The bottling process was carried out in May 2013 and its commercialization started in July 2003.

SIGHT: Slightly golden straw yellow with glints of green, neat, shiny with abundant leg.

SMELL: Intense, white flowers, white stone fruits, grapefruit, vivacious lavender, interweaving with the scents of the aging on lees. Very elegant.

TASTE: Soft, fresh, unctuous and expressive, tasty, fruity with a salty touch, well balanced acidity, well structured, long and ample, citric, seducing and with an excellent aftertaste.

GRAPE VARIETIES: 100% Albariño; **AMOUNT OF BOTTLES PRODUCED:** 18.850 of 0,75 cl. and 1.500 Magnum; **MANUFACTURING PROCESS:** **Peculiar maceration, 6 months aging on lees in stainless steel cask with weekly batonage.** **ALCOHOL CONTENT:** 12,8 % vol.; **RESIDUAL SUGAR:** <2 gr/l; **ACIDITY:** >7,0 gr/l in tartaric; **PH:** 3,4; **CLIMATE:** Atlantic (with microclimate); **VINEYARD SOIL AND EXPOSURE:** : Loam –Sandy soil with southern exposure; **AVERAGE VINEYARD AGE:** 30 years; **TYPE OF HARVEST:** Manual; **CROP YIELD:** 6-8 TONS.; **AVERAGE FERMENTATION TEMPERATURE:** 15,5°; **MALOLACTIC FERMENTATION:** No; **SERVING TEMPERATURE:** 9°C - 10°C

