



Eidos de Padriñán Albariño 2016 - 12x750

ADEGAS EIDOS

D.O. Rías Baixas – Padriñán, Sanxenxo

THE WINERY

Founded in 2000, a modern green facility completed in 2003. Located in Padriñán parish overlooking Sanxenxo harbor on the southern edge of the Val do Salnés subdistrict at the westernmost, maritime extreme of Rías Baixas. Twenty acres of old and often ungrafted Albariño vines among 100 separate parcels located amongst the gardens of Sanxenxo enjoy a southerly exposure protected from the north winds. Superb fruit results from which the region's most concentrated and intense wines are obtained.

THE WINE

Selected grapes from vines over 50 years are de-stemmed, crushed and macerated under temperature control for maximum aromatic extraction. Natural yeasts are encouraged for a prolonged fermentation, the wine bottled beginning in March following the vintage after extended contact with the fine lees. Richly textured and exotically intense Albariños are the result, the salty sea breeze and granitic soils evident in a mouthwateringly mineral finish.

DETAILS OF WINEMAKING & VITICULTURE

Grapes: 100% Albariño

Vineyards: Granitic slopes. Southern orientation. Atlantic climate, protected from the Northern winds. The "Eidos" (garden arbors) in Sanxenxo are traditionally trained and more often than not ungrafted and over 50 years of age. One hundred such parcels totaling 20 acres are owned or controlled by Adega Eidos.

Winemaking: Hand picking selection in 16kg crates. There is a second grape selection made at the winery prior to cold maceration of the destemmed fruit. Natural yeasts are encouraged under temperature control to achieve long fermentations and natural clarification, the wines left on their fine lees until bottling.

Winemaker: Felicísimo Pereira

Alcohol: 12.5%

