

## PEZAS DA PORTELA

2004

Vilamartín de Valdeorras

### LOCATION AND SOILS

Portela belongs to the county of Vilamartín in the region of Valdeorras. With an average altitude of 550 m, southwest oriented and located upon the right margin of the Sil River. Its soils are basically composed of broken slates with a mixture of sand and gravel. The slate mining industry is, in fact, the main economic activity in Valdeorras.

This area geologically classified as brown humid lands lead to slopes that avoid erosion. Their good vertical drainage together with the absence of hard rains avoids intense erosion.

### CLIMATE

Valdeorras is one of the smallest DO in Spain with only 1.500 hectares. Its Atlantic climate with many continental features is marked by its location surrounded by the highest summits of Galicia. Its extension follows the Sil River which determines the geological soils differences between the valley and the highest zones.

Annual temperature average is 13°C, with 32° C maximum and -5°C minimum. Its rainfall oscillates between 850 and 1000 mm. It has a dry and sunny period from May to September

### VINE GROWING

It's applied a traditional vine growing work made by hand and environmentally responsible. Fertilizers, principally made of organic compounds, are used depending on the needs of each plot. The focus on low yielding brings more expressive wines with a better terroir definition.

### WINE MAKING AND AGEING

Pezas da Portela is exclusively made from own grapes. Grapes are carried in small plastic cases to the winery. After a cold pressed, the must precipitates in stainless and a few hours later starts the traditional "debourbage", to separate the must that will fermentate in French casks.

The crianza was made in barrels of French oak. The wine remained in the barrels in contact with the lees for five months until the clarification takes place and the wine is bottled.

### CONSUMPTION

Its concentration and richness will help the wine with its evolutions in the bottle, being the best time to drink it within the next three years.

### BOTTLE SIZE:

750ml (5.000 bot)

Magnum (200 mágnums)

Wine maker: Cristina Mantilla

**Alcohol:** 13, % vol

**Total Acidity:** 5, 0 g/l tart

**Volatile Acidity:** 0, 4 g/l

**Free sulphurous:** 13 mg/l

