

## Technical Sheet Pezas da Portela 2009

### GENERAL PRODUCT DATA

Product: white wine D. O. Valdeorras [VCPRD]  
Code: 6000-014  
Description: **Pezas da Portela 2009**  
Grape variety: Godello 100%. Original Pedrouzos clone

### PEZAS DA PORTELA 2009



A selection of 11 unique plots (“pezas”) planted on the slate slopes of the village of Portela (Vilamartín de Valdeorras) at an average altitude of 500 metres (1640 ft). The plots have different exposures, causing the grapes of each one to reach full ripeness at different times. This enables us to vinify “peza” by “peza”. These are the original plots that first belonged to the family. The vines have an average age of over 50 years.

The 2009 growing season started with a rainy spring, followed by a warm summer with sporadic storms and a dry and sunny September.

The harvest started on the 10th of September in the pezas “Os Chaos” and “As Chas” pezas and finished on the 11th of September with the harvesting of “As Lamelas”.

Yield: 16 hl/ha (170 gallons/acre), 2.700 kg/ha (6 Tn/acre).

### TECHNICAL DATA 2009

Alcoholic degree:	14.0 % vol	Free sulphur:	22,0 mg/l
Total acidity:	6.0 g/l (tartaric)	Total sulphur:	105,0 mg/l
Volatile acidity:	0.6 g/l (acetic)	Residual sugar:	2,3 g/l
pH:	3.14		

### VINIFICACIÓN

Plot by plot vinification of each “peza”. Harvesting by hand in small 20kg crates, followed by immediate transfer to the winery. Sorting table. Small, manual, vertical press. A short skin-contact maceration. Static settling of the juices and fermentation with indigenous yeasts. 8 of the “pezas” ferment in 500-litre barrels, 2 ferment in 350-litre barrels and one ferments in a 2,000-litre oak vat. Homogenization and ageing during 6 months in oak barriques. Further ageing in stainless steel for 6 months. No malo-lactic fermentation. Fining, using agents of mineral origin. Cold stabilization and a light earth filtering. Bottled in February 2010. Natural cork with the vintage printed on it.

Best served at 11-13°C. Will develop well in bottle over the next 3 to 5 years in suitable storage conditions.

## THE VILLAGE OF PORTELA



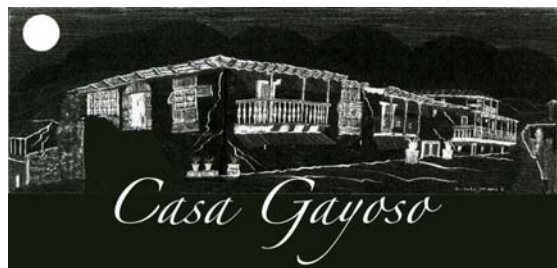
The village of Portela is located in Vilamartin de Valdeorras, in the Northwest of Valdeorras.

The pezas of Portela are eleven Godello plots. These were planted in the surroundings of the village by the family.

The slate soils of these 11 unique vineyards bring the characteristic structure, depth and minerality to Pezas da Portela.

## FAMILY HOUSE IN PORTELA AND FIRST CELLAR

Typical Galician farmhouse built in the 17<sup>th</sup> century, where the first wines were made.



## “PEZAS DA PORTELA” ANNUAL PRODUCTION AND AVAILABILITY FORECAST

Vintage	bottles (75 cl)	bottles (150 cl)	Release date	
2006	8.000	100	April	2008
2007	8.000	100	September	2009
<b>2008</b>	<b>8.000</b>	<b>100</b>	<b>October</b>	<b>2010</b>
2009	8.000	100	+/- Sept	2011

Approximate Retail price (Spain): 22,00 € / 75 cl bottle

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