

Technical sheet Valdesil 2010

GENERAL PRODUCT DATA

Product: white wine D. O. Valdeorras [VCPRD]
Code: 6000-001
Description: Valdesil 2010
Grape: Godello. The original Pedrouzos clone

VALDESIL 2010

A selection of plots planted on the slate slopes of Vilamartín de Valdeorras. Plots with an average age of 30 years at an altitude of 500 metres. The plots have different exposures resulting in the grapes of each one arriving at full ripeness at different times. This enables us to vinify plot by plot.



The 2010 growing season began with heavy rainfall during spring, followed on the 3rd of May by frost that caused severe crop damage in different areas in Valdeorras. In June, there was a downy mildew outbreak in some vineyards. Quite severe drought then followed to round off a year which had needed meticulous canopy management in the vineyards. The harvest started on 6 September in “O Moullón” and finished on the 18th. The crop size was 30% below the Valdeorras average. The wines display a strong atlantic influence with moderate alcohol contents in a general profile of fresh, mineral and firm structure.

Yield: 23 hl/ha, 3.800 kg/ha

TECHNICAL DATA 2010

Alcoholic level:	13.01 % vol	Free sulphur:	20.0 mg/l
Total acidity:	6.00 g/l (tartaric)	Total sulphur:	104.0 mg/l
Volatile acidity:	0.60 g/l (acetic)	Residual sugar:	3.9 g/l
pH:	2.97		

VINIFICATION

Individualised vinification according to vineyard and similar soil-type. Harvesting by hand in small 20kg crates, followed by fast transfer to the winery. Sorting table. A short skin-contact maceration. Static settling of the juices and fermentation with indigenous yeasts. Ageing on the fine lees for four months in stainless steel vats. No malo-lactic fermentation. Fining, using agents of mineral origin. Cold stabilization and a light earth filtering. Bottled in May 2011. Natural cork with the vintage printed on it.

Best served at 9-11°C. Valdesil should be opened and left to breathe a few minutes to allow it to display its full potential. With careful cellaring it will develop well in bottle for 3 to 5 years.

VILAMARTÍN DE VALDEORRAS



Located in the north-west of Valdeorras, this area covers the largest stretch of slate-mining land in the Valdeorras appellation.

With their ideal exposures and altitudes, the villages of Portela, Cógomo, San Vicente and Xagoaza have excellent vine-growing locations.

The slate soils in which the Valdesil grapes are grown bring to the wine structure, depth and minerality -the ideal characteristics for wines to be aged on the fine lees.

A TECHNICAL NOTE ON AGEING ON THE LEES

The fine lees are the yeasts that have become inert and have been shed as deposit after the alcoholic fermentation.

Ageing on the lees produces denser, more unctuous and longer-tasting wines. This is ensured by bringing the lees into suspension through regular stirring (or *bâtonnage*) in order to bring about the “autolysis” phenomenon –the breaking of the yeast cells’ walls and the releasing of the characters mentioned above to give the wine a creamy, round texture and greater structure.

White wines aged on the lees are best enjoyed as from twelve months after the date of harvest.

“VALDESIL” PRODUCTION AND AVAILABILITY FORECAST



<u>Vintage</u>	<u>Bottles (75 cl)</u>	<u>Release date</u>
2007	50.000	July 2008
2008	67.000	September 2009
2009	35.000	December 2010
2010	33.000	July 2011
...
20XX*	200.000*	September after the year’s harvest

*Estimated annual maximum production level.

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