



O GRAN MEIN

CASTES BRANCAS · 2022

O Gran Mein Castes Brancas 2022 is the sample of the multi-varietal identity of Lugar de Mein and its viticultural history linked to the smallholdings of Ribeiro. Small plots of Treixadura, Godello, Torrontés, Albariño, Loureira, Caíño Blanco and Lado that are cared for and elaborated independently both in the vineyard and in the winery. Each essence is kept intact until the end of the aging process. With the blending, O Gran Mein Castes Brancas represents the reality of the history of the Avia Valley and the authenticity of each variety. Contained aromas of citrus and fresh fruit that become expressive with oxygenation time. Complexity full of life that recalls its origin.

A warm vintage

The year 2022 will be remembered in Spain, and precisely in Ribeiro, for the heat waves and drought that occurred throughout the summer. The winter was quite dry with normal temperatures. At the end of February, the trend changed: March and April were wet and cold. This delayed budbreak, requiring extra work in terms of canopy control to mitigate the risk of frost. The month of May was atypical as temperatures began to rise above 35°C and there was no rain. During the summer, especially in July and the first days of August, temperatures were extremely high, reaching over 40°C for several consecutive days. Despite the extreme conditions, the vines adapted their physiological development to a dry, hot year. The harvest of the white grapes began on August 30 and ended on September 12.

Mein, a mosaic of varieties

The Ribeiro's ancestral smallholding transforms the territory into a network of singular vineyard identities. The different varieties are arranged in terraces around the Mein site, offering a fragmentation of the vineyard that is respected throughout the wine making process. This individualized care of the plots consists of adapting the equipment to the viticultural reality of each part of the vineyard. Under an ecological philosophy, the work is carried out differentiating its varietal, its conduction system, its exposure... O Gran Mein Castes Brancas is an example of the value that Galician smallholdings bring to the production of great wines.

Vinifications of colleiteiro

O Gran Mein Castes Brancas is made with the local varieties of the Avia valley: Treixadura, Godello, Albariño, Torrontés, Loureira, Caíño Blanco and Lado. The grapes are harvested in 12 kg boxes according to the moment of ripening, applying the colleiteiro style. In the winery, cluster selection is carried out and then whole cluster pressing. For the smaller plots, the crushing is done by hand. Only the first musts will be part of O Gran Mein after a separate elaboration of each variety and each plot. The final blend represents the small plots around Lugar de Mein, in the Avia valley. After 12 months of aging in stainless steel, concrete, oak and demijohn, the wine was bottled in the fall of 2023. For greater protection, the wine contains sulfites. It is aged in bottle for 12 months before release.

VIÑAMEIN EMILIOROJO



OSSIAN

Vintage 2022

Ossian 2022 represents a small universe of unique plots that guard centuries of viticultural tradition in the environment of the Voltoya terraces. Vines up to 200 years old that keep the witness of the uniqueness of its varietal richness and an almost extinct reality. Ossian is a historical legacy. This 2022 vintage maintains the elegance, complexity and freshness of a unique pre-phylloxera Verdejo. A landscape that preserves the historical reality of the Segovian Verdejo for hundreds of years. Genetic diversity hidden in each vineyard. Surprising delicacy. Length in a rested finish with which the character of the authentic Verdejo appears.

An extreme climatic year

The last quarter of 2021 was rainy and mild. The beginning of 2022 continued the rhythm of the previous months, with hardly any extremely cold days and very little rain. Vine weeding began at the end of March, but the vines did not bud until the end of April due to low spring rainfall. May was atypical, with high temperatures, which led to rapid phenological growth of the vines, accompanied by an equally rapid flowering in mid-June with a correct fruit set. The summer was extremely dry and hot, with several heat waves, which caused occasional moments of stress in some of the youngest plants. These characteristics of the cycle also allowed the vines to remain in perfect health, with rapid ripening in August. The harvest began on 1 September and lasted until 28 September.

Small vineyards on the Voltoya terraces

For the production of Ossian, grapes from a selection of plots spread around the Voltoya terraces are used: Nieva, Aldeanueva del Codonal, Aldehuela del Codonal, Ochando, Melque de Cercos, Nava de la Asunción, Moraleja de Coca and Santiuste de San Juan Bautista. The soils mark the radical difference of this environment: the sands and boulders prevented the arrival of phylloxera. A harsh climate, with freezing winters and hot summers, characterize the development of the authentic verdejo. The vines planted centuries ago have a unique genetic diversity. This biological richness brings a greater complexity to the interpretation of each plot.

Vinification by plots

Ossian is the result of assembling the individual vinification of each small plot. A viticulture that respects the character of vines up to 200 years old. The grapes are harvested in small crates and after a light pressing, the must is transferred to vats and wooden barrels between 228 and 600 liters. The indigenous yeasts and spontaneous fermentation reflect the purity and complexity of these grapes over the following weeks. Ossian 2022 was assembled and bottled in the summer of 2023 after approximately nine months of aging on its lees. Contains sulfites.



MILSETENTAYSEIS TINTO

2021 VINTAGE

Milsetentayseis Tinto is the identity of the unique environment of Fuentenebro. Among valleys, crags and hollows grows an ancestral vineyard that raises the viticulture between 920 and 1,100 meters of altitude. Great variability of soils where the clay loam texture prevails with a high ferric component that gives the plots an intense reddish color. The remains of Aguacae's old mining operations coexist with the winemaking activity, providing a great mineral richness. Freshness and elegance. The commitment to express the extraordinary personality of its origin.

A balanced climatic vintage

The 2021 vintage was characterized by a winter of abundant rainfall that favored the vegetative development of the vines. The snow accumulated during the passage of Filomena increased the vine's water reserves. The organic management and the cultural techniques used in the vineyard allowed the vines to grow homogeneously. Budbreak took place in April without any climatic or plant health incidents. The absence of rain during the summer with mild temperatures allowed for optimum health control of the vineyard. Very good yields were obtained in the vineyard with high quality grapes. The harvest took place between September 22 and October 15.

High altitude vineyard and varietal richness

The small plots of Milsetentayseis are located in one of the most unique areas of Ribera del Duero: Fuentenebro, an ancestral vineyard that has transcended the years and reveals a past of extraordinary varietal richness that we seek to preserve and make visible. The biodiversity, the mesoclimate of the environment and the altitude, between 920 and 1,100 meters, mark the character of the varieties that are grown and express their potential in extreme situations. In this environment we find the intense red of the clays which, together with the fragments of feldspar, quartz and mica, give the vines a very marked identity of their own. This philosophy of respect for the environment allows us to work organically in viticulture..

A meticulous winemaking process

The grapes for Milsetentayseis Tinto 2021 were harvested by hand after an exhaustive selection of clusters in each plot. Subsequently, in the winery, a double selection is made: cluster and berry. In order to respect the raw material as much as possible, the must is made by gravity. Each small plot is vinified separately, which allows us to enhance the maximum expression of each vineyard and soil. The winery has different formats to carry out these micro-vinifications: small wooden vats, concrete and stainless steel tanks and even clay amphorae. Milsetentayseis Tinto has spent eighteen months aging in French oak barrels and foudres and twelve months aging in the bottle before being released to the market. Finally, it has been clarified with natural organic egg whites. The wine, for greater protection, contains sulfites. It was bottled in late spring 2023



PAGO DE CARRAOVEJAS

FINCA Y BODEGA

2022 Vintage

Pago de Carraovejas 2022 is a reflection of the valley to which it owes its name; a faithful and honest expression of the terroir. Its fresh and balanced character results in a wine that is full-bodied and agile. With a vibrant roundness, the floral nuances are perceived in a subtle way along with the fruit in an elaboration marked by its elegance, intensity and structure. A wine capable of boldly conveying its origin thanks to an exceptional identity. For the elaboration of this Pago de Carraovejas 2022, the three varieties present in the estate have been used: 93% of Tempranillo, 4% Cabernet Sauvignon and 3% Merlot. The most honest interpretation of the Carraovejas Valley. Body, structure and balance with a vibrant background. Delicacy, harmony and passion for detail are perceived in a wine that reflects the unique character of the valley in an outstanding way.

A climatologically complex vintage

The 2022 vintage was characterized by cool winter months and extremely low rainfall, reaching limits that had not been observed for years. Due to the good rainfall of the previous year, the vines had good accumulated water reserves, which allowed the vineyard to have a good phenological cycle and normal development. Budding and flowering were perfectly developed in each of the varieties worked, and a homogeneous and balanced development of the plants was achieved. The summer was excessively hot, with several episodes of heat waves, which were mitigated by drip irrigation. Veraison, which was slower than in previous years, and ripening began in early August and the berries developed very uniformly. Harvest began on September 12 and ended on September 28.

Unique character

Pago de Carraovejas 2022 is the most honest reflection of the valley to which it owes its name. An environment in which the vines climb the slopes to form a unique landscape. On the surface, its tertiary soil of limestone marl, clay and sandstone outcrops force the vines to self-regulate and give their best. Plots that converge in an orography marked by its unique mesoclimate. The vineyards are distributed from the middle zones to the moors that exceed 900 meters in altitude; from the gentle undulation that descends towards the stream, to the plots that exceed 30% slope. South- and north-facing slopes, each with its own personality, create the profile of the Carraovejas Valley.

Vinification by plots

The grapes for Pago de Carraovejas 2022 were harvested by hand after an initial selection of bunches in the vineyard. Subsequently, in the winery, a double selection was made: first by cluster then by berry. Gravity must production allows maximum respect for the raw material. During the fermentation process, indigenous yeasts and lactic bacteria from our own estate were used. The wine was aged in French and American oak barrels for 12 months. The entire process was marked by precision and care in every detail. For greater protection, the wine contains sulfites. Finally it was clarified with natural egg white and bottle in spring of 2024.