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Sameirás
ribeiro

The Cellar

Our current Winery is built on what once was the building where elaborated and our ancestors sold the wine. This stage begins in 2002, when we proceeded to an enlargement and reform, providing it with the most modern technology, thus giving way to our current Winery, Sameirás.

Due to the inherited tradition we try to keep in mind the more traditional production systems and learned from our ancestors, who have borne us respect the environment in which our vineyards are located, but always having the advances that today are developed for oenology, thus maintaining a link between origin, tradition and quality, fundamental pillars in the development of all of our wines.

For this we have the invaluable experience and know-how make our winemaker, Alvaro Bueno.

O Ribeiro

The region of O Ribeiro is located in the middle of the river Miño and owes its name to the wine “Ribeiro.” Surrounded by mountainous terrain and sheltered from the oceanic influence, the cultivation of the vine is the dominant feature of the landscape, occupying almost all the slopes, as well as better targeted and sunny slopes of the surrounding municipalities.

In 1932 “O Ribeiro” was recognized as “Appellation of Origin.” The Control Board was created in 1956 by ministerial order.

D.O. Ribeiro

The Denomination of Origin Ribeiro is located in South Galicia, the northwestern edge of the province of Orense, in the confluence of the valleys formed by the rivers Miño, Avia, and Barbantiño Arnoia. Has an area of 2685 hectares of vineyard.

The vineyard extends from 75 to 400 meters high in valleys and hillsides, sometimes steep slope that is saved by terraces or bocaribeiras socialcos called to follow the contours.



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Weather

The unique atmosphere is enhanced by natural barriers and the situation in southern Galicia, which protect the territory of storms subatlantic ecoclima provide transitional oceanic-Mediterranean making it wet and average temperatures of 14.5 ° on average annually . Features between the oceanic and Mediterranean climate allows the fruit of the vines to mature, retaining flavor and acidity.

With an average of 950 mm pluviometría, but with features that expresses Mediterranean tendency to have at least three months in which rainfall in mm is less than twice the corresponding monthly average temperature.

Soil

Have an average depth between 70 and 100 cm and are mostly of granitic origin with a significant presence of stones and gravel that improve the macrostructure of the soil and sunshine of the bunch.

The dominant textures are sandy loam, and less sand-French but you can also find free textures of alluvial sediments and finer textures of metamorphic rocks.

The organic matter content ranging between 2 and 4% for the topsoil and are usually below 3% in the subsoil.

From the standpoint of physical and chemical soil acidification tend to normally corrected by the winemakers.

Production

The average production of the PDO is 14 million kg. white grape and 2 million kg. red grape that is made by 115 wineries, of which 84 are welcome to the figure of “Winery of Colleteiro” (made from grapes from his property, not being able to buy grapes and not to exceed a maximum production of 60,000 L)





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VITICULTURE

In Adega Sameirás not only we have inherited the tradition of our ancestors in the elaboration of the wine, also have borne us respect the environment and they receive a very important legacy of varieties of varieties with different clones of each of them, which we will try to preserve for future generations.

Varieties of white grapes from our vineyards are Treixadura, representing 55% of the total crop, Albariño with 20%, with 10% Godello, side with 10%, with 2% Loureira, Caiño Blanco with 2% and Torrontés with 1%.

In terms of ink, the Sousón is 40%, the 30%, Brencellao 10%, 10% Mencía, Caiño Tinto while the remaining 10% was divided between the Carabuneira and the Castañal, the Arauxa, the Ferron.

Due to the variety of soils, Adega Sameirás we work with six rootstocks, we use depending on the type of soil and its affinity to each variety.

The be the Treixadura variety majority, we work with five different clones, and it is the side, with only 2 clones, the less diversity.

Continuing the tradition, we continue tying the branches with Wicker, and the shoots with raffia and junco, materials that become part of the soil as organic matter once they cease to fulfil its role. Although the vineyard does not need large amount of fertilizer, soon we use is organic fertilizer rich in trace elements.

Only are the essential roots, trying to preserve the structure and life of the soil, in this aspect they live the current mechanization by the old hoe that perform tasks more precisely.

We keep the utmost respect with the environment, maintaining the integrity of the soil and microbial activity, leaving flowing life, using only the strictly necessary treatment, without herbicides or insecticides, avoiding the use of systemic and pervasive products. This is our way of doing things, with much rigor and standards.

In vintage, we only pick bunches more mature, leaving those who have the minimum glimmer of greenery for subsequent vintages already that we perform an average of 3 by vineyard, so this is usually between 30 and 40 days.

We don't have sorting table, since we don't see its usefulness, but we perform a selected harvest. Thus the grapes dry or damaged, or leaves, are located in the vineyard, becoming part of the soil as organic matter.

Immaculate in their optimum maturation point and fresh-cut grapes boxes arrive at our single Winery. A time ranging from a few minutes to a maximum of two hours what takes to passing prey from the cut

The planted grape varieties and our soils condition profile of our wines, which only capricious nature can change, making every year are slightly different.

As beekeepers who we are, not only concern our vines but all the fauna and flora, we do not make use of words that are very popular in the marketing of the wine, or certifications, we are very demanding so we practice common sense, our job is to see viticulture.



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OUR VINEYARDS

We have 6 hectares of vineyard, formed by seven parcels, O 'Cotiño, O 'Forte, O 'Naranxo, A Horta, Sameirás and O 'Troque in the parish of Santo André, and Abeleira in neighboring Rivadavia. These are found at altitudes ranging from 95 to 290 meters above the sea level, in the land with different types of soil, predominantly those of shale, slate evolved with the presence of much quartz and gravel, above all in Santo André, and Sandy granite type in Rivadavia.

Our strains of ages ranging from 70 years of age the oldest to the most recent, planted in the last 15 years.

LEARN MORE ABOUT EACH VINEYARD PLOT HERE:

<http://www.adegasameiras.com/en/vineyard/>



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Viña do Avó Blanco

Why “Viña do Avo”?

Always I had the invaluable help of Manuel, the grandfather of my son, a man who dedicated his life to viticulture, lives forever for the vineyard never step on his head do another thing, today with 83 years still arching branches and tied with Wicker in a masterly way, this tireless worker and admirable man, deserves that we devote a wine Viña grandfather and at least two red and white versions.

Vineyard red Avó do his white brother was born in 2005 harvest in 2004 and the following year.

TASTING NOTES

Clean, bright greenish-yellow color with golden sparkles, moderate, marked fruity character, notes of honey and yellow flowers, intense balanced, well structured and lasting persistence.

TECHNICAL NOTES

Treixadura 65% Godello 20%, 5% Torrontes, Albariño, side and Caiño 10%

alcoholic grade: 13 Vol.

acidity: 5.80 g/l expressed as tartaric.

Sugars reducers: 2.3 g / l.





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SAMEIRAS BLANCO

Why “Sameirás”?

It is an area in the town of Ribadavia, dividing between the parishes of Santiago de Esposende and San Andrés de Camporredondo.

The current vineyard to 1999 consisted of 23 plots 7 of them belonging to the village of San Andrés so-called O Porto and the other 16 to neighboring Esposende, in where the area call this Sameirás.

Buy 23 plots to other many owners is no easy task in Galicia, not always you can buy things with money, for four of them, it was necessary to resort to barter, how many headaches for the happy Sameirás, too many experiences made this place is recorded in our minds in a special way, as the grapes of this vineyard could produce a wine that is called from another form I think that this is the most appropriate.

First was both white wine as red, but then call the winery where we make the Sameirás... is clear...Adega Sameirás

In the year 2004 2003 vintage are born our first Sameirás white and red.

TASTING NOTES

Appearance: Clean and bright yellow-green, with some gold flare and tear of good density.

Nose: intense, Frank, with a marked fruity character (white fruits), and notes of fennel and laurel, cut grass, Lees and honeyed light souvenirs. In a pleasant and expressive whole.

Mouth: has a good entry, good scope, structure and light craving, with the same notes that already announced us the nose, fruity, an estimable freshness thanks to its good acidity and a persistent finish, with slight bitterness and citrus memories.

TECHNICAL NOTES

Treixadura 55%, Albariño 20%, Godello 12%, Lado 8%, Loureira 2%, Torrontes 2%, Caiño banco 1%.

13.20 alcoholic strength by vol.

Acidity 5.8 g/l expressed as tartaric.

Sugars reducers 1.6 g / l

Preparation: maceration of cold pasta and Lees in sweet, fermentation controlled.

30.000 numbered bottles



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