



WELL CRAFTED
WINE & BEVERAGE CO



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DESCRIPTION RAIOLAS

Team

The project arises by the interest of a business entrepreneur in the area, Jose M Aguin, that after achieving success in sectors other than wine decides to return to his roots, to the winegrower family tradition based in this singular grape and this exceptional region; and so it turns from a very small handcrafted almost only for own consumption to develop a modern winery, with modern winemaking technology, able to transform this delicate treasure, the Albariño grape, in an aromatic, fresh and elegant wine.

Jose Manuel Amigo is the technical director of the winery since the beginning. He started working as wine-maker in Bierzo, where he achieved many microvinifications to explore the possibilities of native varietal grapes. After working for an international wine group, he moved to the Rias Baixas, where he has spent his entire professional career. He started working at Señorío de Sobral and then, he managed the technical department of Mar de Frades; after that, he has worked as a consultant for Lagar da Condesa, Bodegas Torreiro, Bodegas do Val, Galgueira, S. Roma, Cova Serodia ... very committed to recover unknown wine regions and indigenous varieties of Galicia, his task often involves launching comprehensive projects for wineries, working from the design of them; he also teaches professionals to develop wines with the spirit of respect for terroir. In 2006 he was engaged for starting on all the project Bodegas Aquitania, carrying all enology and technical direction besides the vineyard.

Viticulture

The winery works with own grapes; vineyards are located around the winery, to no more than 8km of it, in the subzone Salnés Valley of the Galician Rías Baixas, in the municipality of Cambados, considered as capital of the albariño grape par excellence.

The major vine plots are Iglesiasario, curras, Aillos, lourido, montarrán, etc. Most vineyards are on hillsides and almost all facing the Ria de Arosa. All of them are very close to the Atlantic Ocean and, in fact, the ocean influence is easily recognizable in our wines (saline and fresh).

In some plots, plants of over a hundred years live together with younger.

To achieve a perfect sun exposure vines grown in typical Galician pergola, facing south. Galician traditional pergola or arbor uses a pruning of 6-8 yards per stem and 9-11 buds per stem. The first 6 buds do not develop, so just the 3 or 5 last ones produce vegetation. This is done for two reasons:

for increasing leaf area, because in Galicia insolation is very low and all the possible sunshine shall be used to ripen the grapes to separate the grapes from the soil, that is often wet and therefore fungal can be easily spread to the plant.



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Oenology

The cellar is very technical and based on physical methods in order to minimize the chemical. So clean, cold, use of inert gas throughout the process and work by gravity are the main keys.

The cellar is built dug into the ground, so process are made by gravity, avoiding pumps.

The grapes arrives in cases at ground level, where they are selected in a table; then, they are pressed by gravity and the must is cooled in order to macerate a few hours with skins and thus extract more aromas and yeasts. Then stainless steel tanks, placed at underground, are filled. So debourbage is performed during 12-24h at 5 ° C; debourbages are soft in order to keep the yeast for fermentation, so must draw off at about 100NTU.

Then, fermentation is carried out in stainless steel tanks, that are filled with nitrogen to evacuate oxygen, and so avoiding must oxidation. Indigenous yeasts from the oldest plot are used.

At the beginning of fermentation, tanks are slightly heated. Fermentation lasts about four weeks. At the middle of the fermentation, the lees are taken off and filtered; this filtrate is added back to deposits because it is an excellent nutrient for the yeast.

Once fermentation is achieved, wine stays a few weeks on the lees, stirring regularly to enhance the density and the aromas. After this process, the wine is stabilized at 5°C, one or two weeks. The tartaric acid precipitated in this stage allows us to control the final acidity without adding deacidifying. Also, some vintages, an incomplete malolactic fermentation is carried out in order to get down the acidity, transforming some of malic acid to lactic acid.

Wine

The goal is to extract the purity of Albariño: wines with amazing mouth because only the Albariño is capable of producing fresh, lively wine acids and yet dense and deep. That combination is the great strength of this grape, and this is what we show.

The native yeasts help to express all the aromatic potential of Albariño and the terroir where it is grown so wines are citric, mineral and extremely saline (this is thanks to the proximity of the sea).

The technology, the use of inert gases during the entire process (from the entrance of the grapes to bottling) and minimal use of pumps keep our away from white oxidation and aggressive processes that can damage their quality.





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