Bodegas El Paraguas
2017 Fai un Sol de Carallo, Blanco

Varietal(s)	86% Treixadura, 9% Godello, 5% Albariño
Region	Galicia, Spain
Short Summary	A collaboration between wine journalist Marcial Pita and award-winning 4th generation enologist and viticulturist, Felicísimo Pereira, Bodegas El Paraguas began in 2007 with their first release in 2011. Located in Galicia's Ribeiro, where the climate is in a transitional zone of mostly cold Atlantic winds with a warm continental influence, they produce wines led with Treixadura and a supporting cast of other whites, Godello and Albariño on two granite parcels and one schist, with varying altitudes. All grapes are hand-harvested, fermented with indigenous cultured yeasts and controlled temperatures in 600L French oak barrels and steel tanks. The wines don't go through malolactic fermentation, so they are filtered and fined.
Terroir	Surrounded by mountains, the climate of Ribeiro is in a transitional zone of mostly cold Atlantic winds and, to a lesser degree, a warm continental and Mediterranean influence. The result is that winters can fall below freezing and there's plenty of rain. In the summer and fall it becomes like a pressure cooker, but remains dry and warm enough to achieve phenolic balance with optimal ripeness to best express the specific nuances of the region. The Ribeiro is a perfect place for viticulture because of the diversity of grape varieties and soil types. This old Roman terrace was last replanted in 1892. It's within 20 or 30 meters from where the Avia River joins the Minho and continues all the way to the Atlantic.
Cellar Notes	Fermented with indigenous cultured yeasts from the area for 10-20 days depending on variety and plot; maximum temperature during 16-17 degrees C. First SO2 addition is made at the press (20ppm) and there are no malolactic fermentations allowed. The wine is fined and filtered.
Farming	Sustainable—Organic Certified—Biodynamic Certified—**Uncertified Naturalist**
Alcohol %	12.5-13
Total SO2	None Added—Very Low—Low—**Medium**—High