

elas

AGED ON LEES 2023

DENOMINACIÓN DE ORIGEN
Rías Baixas
CONSEJO REGULADOR



MAIN INFORMATION

Trellis **vineyards** of granite, about 40 years old in Portas, Val do Salnés sub-zone (Pontevedra). Extreme smallholding with a yield of 7,300 kg/ha in this vintage.

Soils: granitic loam-sandy. Maximum **height** of 100 meters.

Variety: Albariño 100%.

Manual harvest and pre-fermented cold soaking.

Aging: 4 months on its lees.

Bottling date: June 17th, 2024. Individually natural moulded micro cork stopper.

Production: 7,720 numbered bottles.

2023 is a typical Atlantic harvest, calm, which due to the hot and humid summer has resulted in around 11% losses. It produces aromatic, balanced wines with great aging potential.

TASTING NOTES

(August 30th, 2024)

Appearance: straw yellow, very clean and bright.

Nose: high intensity, very fresh, and pure. With highly varietal aromas and great complexity: white flowers, stone fruits. Elegant and varietal.

Palate: elegant, varietal, with plenty of fresh fruit and a long, persistent, saline, and very pleasant aftertaste.

Service temperature: from 7° to 9°.

Harmony with food: soups, vegetable-based dishes, rice dishes, sushi, any type of white fish and especially seafood.

OTHER INFORMATION

Allergens: contains sulphites. **Energy value:** 75 Kcal / 100 ml

°Alc: 12.7%Vol Total Reducers Sugar: 4.2 g/l Total Acidity: 6.5 g/l pH: 3.51 SO2 T: 101 mg/l

D.O. RÍAS BAIXAS: 179 wineries and 4,321 hectares. Galicia, Spain. It is made up of 5 subzones: Condado do Tea, O Rosal, Ribeira do Ulla, Soutomaior, and Val do Salnés. Created in 1988. Its terroir makes it an optimal natural paradise for obtaining quality wines. Atlantic climate with mild winters, rainy springs, hot summers and stormy autumns. Granite soils with, depending on the subzone, Quaternary deposits, sedimentary deposits or schists. Its protagonist is the Albariño grape, which represents 95% of the production and is a protected variety in Spain; its acidity allows the wines to prolong their life for a long time.



BODEGAS EL INICIO

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