



## Quinta Edmund do Val 'Sobre Lias' 2018

**Region:** Vinho Regional Minho

**Soil:** Granite

**Elevation:** 150 meters

**Vinifera:** 100% Alvarinho

**Winemaker:** Olalla Ruibal

**Vineyard:** Just south of the Minho River surrounding their gorgeous family estate in the northern Vinho Verde vineyards of sunny São Julião Valley are 7 hectares of organically farmed Alvarinho planted at 1,100 per ha. Hand harvested fruit is certified with the seal of “Integrative Agriculture” which means they never use any herbicides nor insecticides in the vineyards, and only add homemade compost fertilizer made from pruning shoots and already pressed grapes / organic matter from the winery.

**Production:** Hand harvest leads to a secondary selection in the winery. The grapes are fermented for two months in stainless steel where it then ages on the lees for 21 months with periodic battonage. The grapes are blessed with both a high ph and high natural acidity: 13ph / 13 acid. Stainless steel tanks are filled, and left to settle for 24 hours, they use pie de cuvée and let the wines ferment over the course of 8-10 days at 13-14deg Celsius, yeast falls lees to bottom and they make a battonage 2-3 times/week. The wines is then aged on the lees for an additional 10 months before being bottled.

**Vintage:** 2018 was a bit of a temperamental vintage in the northern vineyards of Vinho Verde. A hotter than normal spring and a very wet July increased growth, but by August it was hot and dry again which spiked sugars and concentration. Finally, despite heavy rainfalls just before pick that they then needed to wait out for the grapes to dehydrate, the 2018 harvest was still accelerated by 10 days. Harvested on Sept. 13<sup>th</sup>, 2018 is a deep and profound vintage.

**Wine:** Youthful vibrancy with a tinge of green hints to the raw green almond that complements savory richness that the 2018 vintage flaunts through textural opulence, ooze and yum. Yellow skin, golden delicious apple with noticeable ripeness of a salted Mirabelle plum keep the aromas exotic and alluring. The palate is luscious and finely structured with a delicate tannic grip and savory minerality that is still persistent and mouthcoating. Food Food Food.

**Total production:** 15,000 bottles.