



Champagnes & Châteaux

QUALITY SINCE 1989

DAVILA L100, LOUREIRO RÍAS BAIXAS 2013 ADEGAS VALMIÑOR

Adegas Valmiñor is a modern winery founded in 1998. Iñaki Vazquez and his team are devoted to the Rías Baixas, which is in North Eastern Spain's Galicia, and more particularly to the smaller district of Rosal. Davila L100 is a 100% Loureiro. The grapes are harvested late to obtain an over-ripening of the Loureiro in the vineyard

Grape: Loureiro

Vineyard & Vinification Note:

One hundred-years-old Loureiro vines in O Rosal area.

Different kind of soils can be found -depending on the parcel and orientations-

The systems used to conduct the plant are the vine and the trellis with a 16 fertile bud/plant double Guyot pruning and 6.000kg/ha limited production. The space between vines is made of natural vegetative cover formed by indigenous species like ray-grass and white clover. Harvest takes place by the end of September.

Follow up and vineyards analysis until a Loureiro over-ripening is reached. Late harvest in 20 kg cases.

Double selection table and total destemming of bunches is made.

Cold maceration (10°C) for 3 hours.

Pressing of the whole bunches at a low pressure.

Next step is the static settling in stainless steel tanks.

Alcoholic fermentation at a low temperature (16°C) takes place.

Then, the wine is aged in its lees in 2.000 lt.

stainless steel tanks for six months. Only one and a soft filtering takes place at this point.

Finally, bottling and resting in bottle for two months prior its distribution.



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Tasting Note:

Davila L100 has a high aromatic potential and personality. Unique in the nose with aromas of ripe stone fruit, smooth and entangled with white flower scents. It is a revelation of the Loureiro grape potential from O Rosal area. A balm of flowers in the mouth, with a long, lingering finish

Decanter Magazine Tasting Note:

“A floral, zesty, limey number that has typical laurel aromas and an extremely refreshing character from zippy acidity, tight minerality and sound structure. Could this be Spain’s answer to Riesling?.” Drink 2018-2023. **93 Points, March 2018 – Tasting panel: Sarah Jane Evans, Pedro Balleteros Torres and Beth Willard**

92 Points Guía Peñín 2018 and 2017

Great Golden Medal. Guía de los vinos, destilados y bodegas de Galicia 2016

Food Pairing:

Perfect partner to grilled seafood, Boullabaise, Appetisers, Cod, Raw seafood, Baked white fish