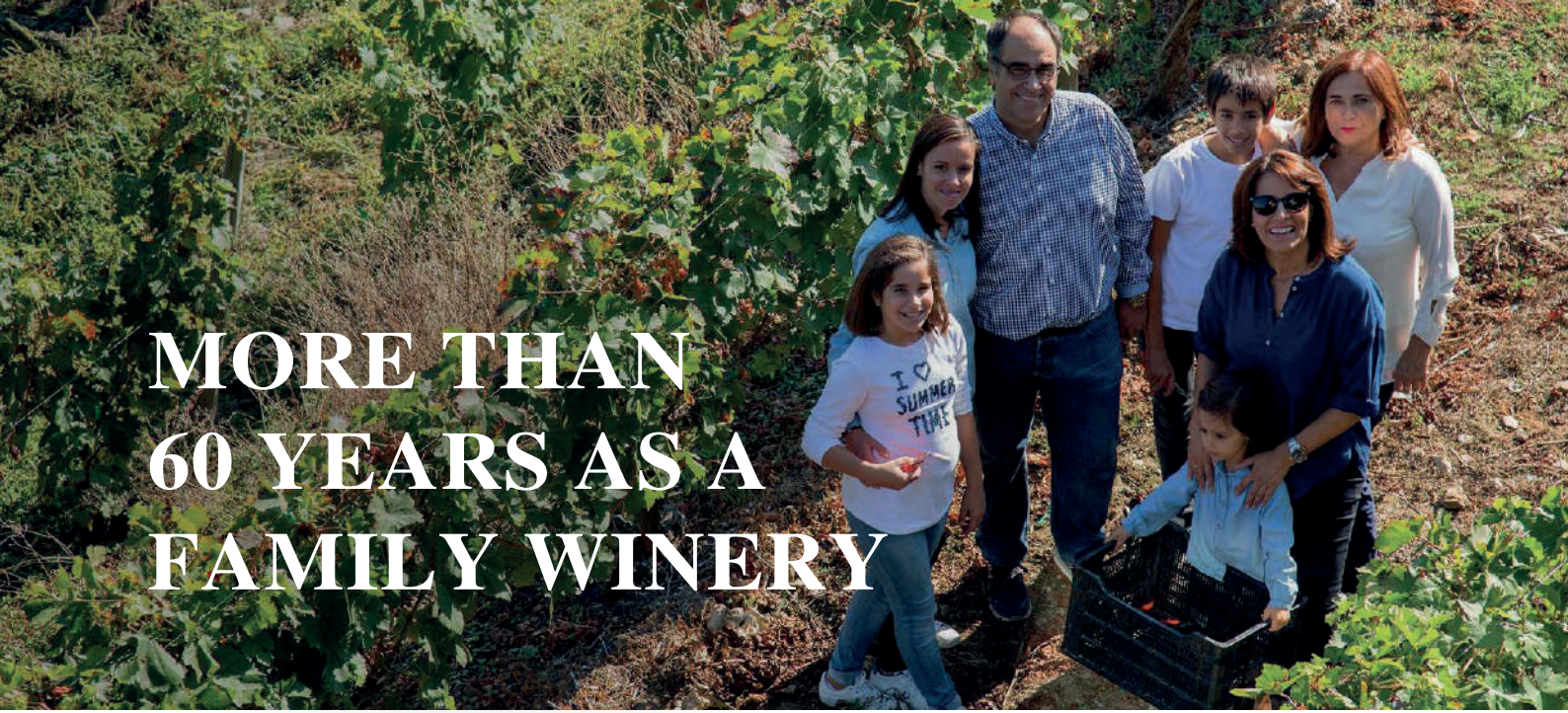


BODEGASGALLEGAS


A journey full of nuances
through our wines.
Amandi,
Lugo.
Ourense
Ribadumia,
Pontevedra.



MORE THAN 60 YEARS AS A FAMILY WINERY

Manolo “Arnoya” began his journey in the world of wine more than 60 years ago with a small personal project that ended up becoming a large business group with 5 wineries spread throughout Galicia. Manuel and Myriam, children of the founder, picked up the baton and today continue his legacy with the same family character and the same passion with which their father started this project.

Currently Bodegas Gallegas is formed by:

A TEAM OF 150 PEOPLE

5 WINERIES IN GALICIA

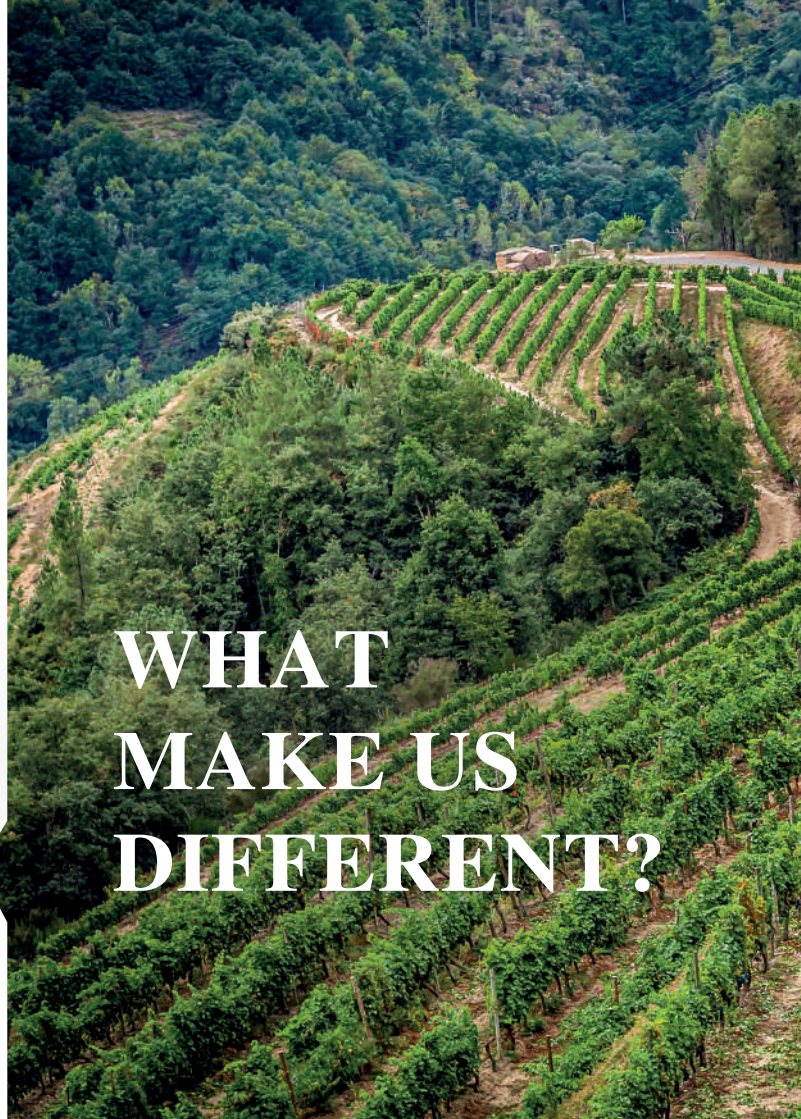
Certified by
IFS & BRC

WE COLLABORATE WITH MORE THAN 800 FAMILIES OF WINEGROWERS FROM GALICIA

We work in
50 COUNTRIES
5 CONTINENTS

Wines from 3 Appellations
Origin of Galicia:
RÍAS BAIXAS, RIBEIRO & RIBEIRA SACRA

SUSTAINABLE PRACTICES ALONG THE CULTIVATION AND ELABORATION



WHAT MAKE US DIFFERENT?



USE OF OUR OWN YEASTS.

ELABORATION WITH AUTOCHTHONOUS VARIETIES

5 WINERIES 1 SINGLE LOADING PLACE

HARVESTED AND SELECTED BUNCH BY BUNCH

BOTTLING WITH 100% CLEAN ENERGY

Pioneers in the MANAGEMENT OF THE VINEYARD WITH SOLAR ENERGY





DISCOVER OUR WINES

Each location, characteristic of the climate and terrain of the vineyards is carefully chosen to talk through our wines about the territory in which they are made, highlighting the maximum expressiveness of the native varieties.

RECTORAL DO UMIA

Albariño



12.5%

Origin

Appellation: Rías Baixas.
Subarea: Condado, Ulla and Salnés.
Climate: atlantic-continental.
Plantation system: traditional trained vine and espalier.

Elaboration

Made with a **selection of the best Albariño grapes** from each of the subzones of the Rías Baixas appellation: **Condado, Ulla and Salnés,** seeking maximum varietal expressiveness of Albariño and a **more controlled acidity**. Cultivated in soils with mixed textures, with mainly granitic composition, to obtain a delicate wine with a pleasant palate.

Remarkable awards

- **Gold Medal** Mundus Vini. Vintage 2024
- **91 points** James Suckling. Vintage 2023.
- **90 points** Decanter. Vintage 2023.

VEGAN

RECTORAL DO UMIA

Albariño · Aged on lees



12.5%

Origin

Appellation: Rías Baixas.
Subarea: Salnés.
Climate: atlantic.
Plantation system: traditional trained vine.
Aging: 5-6 months on its fine lees.

Elaboration

Made with a **selection of Albariño grapes** grown in **"O Salnés"** subzone in the appellation Rías Baixas, achieving a more citrus and floral wine. Its **maturation for several months on the lees provides greater volume and creaminess**, obtaining an unctuous and highly complex wine.

Remarkable awards

- **92 points** James Suckling. Vintage 2023.
- **92 points** Decanter. Vintage 2023.

VEGAN

SILANDEIRO

Albariño · "Granitic"



12.5%

Origin

Appellation: Rías Baixas.
Subarea: Salnés.
Climate: atlantic.
Plantation system: traditional trained vine.
Aging: Aged on wine eggs of concrete during 8-9 months on its fine lees.

Elaboration

Silandeiro **stands out for its care and attention** from the cultivation to its elaboration. The **vineyards located in "O Salnés"**, subzone of Rías Baixas appellation, **just a few meters from the sea**, provides an extraordinary saline character.

Each bunch **is selected manually, with direct pressing, without destemming,** extracting the flower must for its fermentation and aging in **wine eggs made from concrete** that favors **its aging on lees** and **helps to round out edges during aging**, without adding flavor and **maintaining the varietal expression of Albariño in its most saline and Atlantic version.**

FIRST VINTAGE

Vintage 2023

A classic vintage, marked by the peculiarities of the Atlantic climate with very intense rains and soft temperatures throughout the whole maturation cycle, promoting slow maturation and restful.

***Limited edition:* 4,574 bottles.**
***Cyanotype:* Callophyllis Lacianata.**

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GRAN ALANÍS
Treixadura and Godello



12.5%

Origin

Appellation: Ribeiro.
Subarea: Castrelo de Miño, Arnoia and San Amaro.
Climate: atlantic-continental.
Plantation system: espalier.

Elaboration

Made with a **"coupage" of Treixadura and Godello** grown in **vineyards under the influence of the Miño, Arnoia and Avia rivers**, areas with a high temperature difference between day and night favoring **slow maturation to obtain a fresh and very aromatic wine.**

Remarkable awards

- **Gold Medal** Berliner Wein Trophy. Vintage 2023.
- **90 points** James Suckling. Vintage 2023.
- **90 points** Decanter. Vintage 2022.

VEGAN

GRAN ALANÍS
"Castes blancas"



12.5%

Origin

Appellation: Ribeiro.
Subarea: Castrelo de Miño, Arnoia and San Amaro.
Climate: atlantic-continental.
Plantation system: espalier.

Elaboration

Special selection made by our winemaker combining the **autochthonous white grapes of Ribeiro.**
The **2023 harvest** is made with a "coupage" of **Godello, Treixadura, Loureira and Albariño** grown in soils with mixed sandy textures and **granitic origin** obtaining **a delicate wine with a fine structure.** Stands out for the **freshness of Godello variety** finding the balance with the complexity in the mouth and **aromatic intensity provided by the minority varieties**: Treixadura, Loureira and Albariño.

Remarkable awards

- **90 points** James Suckling. Vintage 2023.

VEGAN

AMAVIDA
Treixadura



12.5%

Origin

Appellation: Ribeiro.
Subarea: Castrelo de Miño, Arnoia and San Amaro.
Climate: atlantic-continental.
Plantation system: espalier.

Elaboration

Made **100% with Treixadura grapes, one of the most recognized varieties** and appreciated from Ribeiro appellation, this wine **reaches its maximum expression with fruity touches and an unmistakable freshness.**

Remarkable awards

- **Gold Medal** James Suckling. Vintage 2022.
- **Gold Medal** Challenge International du Vin. Vintage 2021.

VEGAN

SAMIEL
Treixadura and Torrontés



12.5%

Origin

Appellation: Ribeiro.
Subarea: Castrelo de Miño, Arnoia and San Amaro.
Climate: atlantic-continental.
Plantation system: espalier.

Elaboration

Samiel combines **fruity character** and a fresh, delicate entry with aromatic **intensity and persistence**, qualities achieved in this white wine thanks to the **blend of Treixadura and Torrontés.**

VEGANO

MELODÍA

Classic Ribeiro



11.5%

Origin

Appellation: Ribeiro.
Subarea: Castrelo de Miño, Arnoia and San Amaro.
Climate: atlantic-continental.
Plantation system: espalier.

Elaboration

Melodía tells the **story of the origins and the territory** where Ribeiro wine is grown. It is made with a **blend of white varieties** that produce a very **pleasant wine, light, with very balanced acidity and excellent freshness.**

GRAN ALANÍS

"Castes tintas"



13%

Origin

Appellation: Ribeiro.
Subarea: Castrelo de Miño and San Amaro.
Climate: atlantic-continental.
Plantation system: espalier.

Elaboration

Special selection made by our winemaker combining the **autochthonous red grapes of Ribeiro. The 2022 harvest** is made with a "coupage" of **Sousón, Caíño tinto, Brancellao and Ferrón.** It stands out for being a red wine with **great body and intensity of color** thanks to the **predominance of Sousón** grape, a variety with a pronounced acidity that is softened and balanced perfectly in this blend with the **Brancellao, Caíño and Ferrón varieties, highlighting the most fruity and rounded the production of this red wine.**

Remarkable awards

- **91 points** James Suckling. Vintage 2023.

VEGAN



RECTORAL DE AMANDI

Mencía

13%

Origin

Appellation: Ribeira Sacra.
Subarea: Amandi, Chantada, Quiroga, Ribeiras de Miño and Ribeiras do Sil.
Climate: continental.
Plantation system: espalier.

Elaboration

Rectoral de Amandi **captures the essence of the Ribeira Sacra** with an elaboration where Mencía is the protagonist.

Unmistakable wealth of nuances thanks to the different subzones in which this variety is grown. **Very fruity both on the nose and on the palate**, making a red wine with a **fresh entry, a pleasant mid-palate and a long and persistent finish.**

Remarkable awards

- **Gold Medal** Berliner Wine Trophy. Vintage 2024.
- **91 points** James Suckling. Vintage 2022.
- **96 points** Decanter. Vintage 2020.

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PASAL DE ESILE

Godello · Aged on lees

13%

Origin

Appellation: Ribeira Sacra.
Subarea: Quiroga.
Climate: continental.
Plantation system: espalier.
Aging: 3 months on its fine lees.

Elaboration

Harvested by hand on the steep slopes of the **Sil River, in Quiroga,** within Ribeira Sacra appellation, **a location carefully selected for its orientation,** getting more hours of sun per day **for optimal maturation of this variety.**

Macerated on its lees to achieve the perfect balance between **aromas and flavors of ripe fruits and freshness and minerality of this single-varietal Godello.**

Remarkable awards

- **90 points** James Suckling. Vintage 2023.
- **90 points** James Suckling. Vintage 2022.
- **Gold Medal** Berliner Wein Trophy. Vintage 2021.

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MATILDA NIEVES

Mencía, Sousón and Caíño

13.5%

Origin

Appellation: Ribeira Sacra.
Subarea: Amandi.
Climate: continental.
Plantation system: espalier.

Elaboration

"Coupage" of red varieties harvested manually in the vineyards located at Amandi and composed of alluvial soils on slate that provide a large load of nutrients, obtaining a wine with great intensity of flavor. Mencía variety predominates, providing the most intense and fruity notes, combined with the Sousón and Caíño varieties that remark the intensity of color and refresh the elaboration.

Remarkable awards

- **90 points** Guía Peñín. Vintage 2023.
- **Gold Medal** Bacchus. Vintage 2022.
- **97 points** Decanter. Vintage 2020.



Matilda Nieves is the granddaughter of the founder of the winery, "Manolo Arnoya", a family story, a present and a future told through this daring and unique red wine that shows on its label a young woman on her swing, surrounded by the idyllic landscapes of the Ribeira Sacra, leaving behind a trail of flavors evoking the unmistakable nuances of Mencía.

SPECIALLY SELECTED

"Wine that comes from the rain, from the earth, from the learning, from the effort, wine from love, wine that comes FROM THE SOUL TO THE SOUL."

VEGAN

MANOLO ARNOYA

Mencía · Oaked

· Limited Edition of Rectoral de Amandi ·

13.5%

Origin

Appellation: Ribeira Sacra.
Subarea: Amandi, Chantada, Quiroga, Ribeiras de Miño and Ribeiras do Sil.
Climate: continental.
Plantation system: espalier.
Aging: at least 6 months on oak barrels and 6 months settle on bottle.

Elaboration

The **Limited Edition of Rectoral de Amandi** is made with the **best selection of grapes from the Mencía variety** grown in areas with a great variation in maximum temperatures and minimum levels that give Manolo Arnoya a **good potential for alcohol content and controlled acidity.**

Each harvest varies its aging time depending on its qualities, remaining a **minimum of six months in Allier, Allier-Tronçois, American and Caucasian oak barrels** to later **settle for at least another six months in bottle.**



A family tribute to an entire career and life through this Limited Edition of Rectoral de Amandi in which his family keeps alive the memory of Manolo Arnoya, founder of the winery. A Limited Edition of which only 3 vintages have been bottled to date: 2014, 2017 and 2019.

***Limited edition:* 15,000 bottles.**

> **72 barrels, one for each step of his way, full of memories, feelings and passion for wine.**

VEGAN



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