

cume  
do avia

organic wine, ribeiro wine.

*"It has taken us a decade to  
be able to offer you our  
first wines.*

*Starting from scratch,  
we personally have prepared,  
planted and watched our vines  
grow and mature over this time.*

*With our customers and the  
environment as our first concern  
our quest is to produce authentic,  
honest, distinct and  
environmentally-friendly wines."*

# cume do avia

organic wine, ribeiro wine.

COLLEITA Nº3. RED.

## VARIETIES

Brancellao 44 %, sousón 31 % and caíño longo 25 %

## VINEYARD

- Planted in 2008 and 2009
- Located at the ancient site of Eira de Mouros on the slopes and summit of mount San Cibrao in the Avia River valley, in the heart of the Ribeiro region.
- Altitude between 260 and 360 metres.
- Total rainfall during the vine-growing season of 627,6 l/m<sup>2</sup>
- Rich soils of granite and schist with a clay loam texture.

## VITICULTURE

- Ecological, certified by CRAEGA (Galician Ecological Agriculture Regulatory Council) employing abundant biodynamic practices using numerous preparations, extracts and macerations created by ourselves.
- Vines trained using the trellis system, pruned in the single or double Guyot manner.
- Average production per vine: 410g.
- Rainy grape harvest, grapes picked by hand on 30 September 2014, placed in 15kg crates and transferred immediately to the cool chamber for their perfect conservation.

## VINICULTURE

- Wine-making process with 30 % of the stems in steel vat.
- Natural and spontaneous alcoholic and malolactic fermentation.
- Manually pressed using traditional vertical press.
- Fining process through natural decanting.
- Aged for 10 months in vat and a further 9 months in bottle.
- Bottled on 5 August 2016

## CHEMICAL ANALYSIS

- Alcohol content 13.8 vol.
- Total acidity 5.6
- Volatile acidity 0.53.
- PH 3.40.
- Free sulphur dioxide <10.
- Total sulphur dioxide <20.



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COLLEITA Nº3. WHITE.

## VARIETIES

Treixadura 60 %, albariño 13%, lado 13%, loureira 7% and caiño branco 7 %

## VINEYARD

- Planted in 2008 and 2009
- Located at the ancient site of Eira de Mouros on the slopes and summit of mount San Cibrao in the Avia River valley, in the heart of the Ribeiro region.
- Altitude between 260 and 320 metres
- Total rainfall during the vine-growing season of 6276 l/m2
- Rich soils of granite and schist with a clay loam texture.

## VITICULTURE

- Ecological, certified by CRAEGA (Galician Ecological Agriculture Regulatory Council) employing abundant biodynamic practices using numerous preparations, extracts and macerations created by ourselves.
- Vines trained using the trellis system, pruned in the single or double Guyot manner.
- Average production per vine: 510g.
- Rainy grape harvest, grapes picked by hand on 14 September 2015, placed in 15kg crates and transferred immediately to the cool chamber for their perfect conservation.

## VINICULTURE

- Wine-making process in steel vat at an average temperature of 16 °C, clarified with use of bentonite during the fermentation process.
- Natural and spontaneous alcoholic and malolactic fermentation.
- Manually pressed using traditional vertical press.
- Fining process through natural decanting.
- Aged for 10 months in vat and a further 6 months in bottle.
- Bottled on 5 August 2016

## CHEMICAL ANALYSIS

- Alcohol content 14,5 vol.
- Total acidity 6,53
- Volatile acidity 0,57
- PH 3,30
- Free sulphur dioxide 13
- Total sulphur dioxide 60



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## DOS CANOTOS. TREIXADURA.

### VARIETIES

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Treixadura 100 %

### VINEYARD

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- Planted in 2008 and 2009
- Located at the ancient site of Eira de Mouros on the slopes and summit of mount San Cibrao in the Avia River valley, in the heart of the Ribeiro region.
- Altitude between 100 and 280 metres
- Total rainfall during the vine-growing season of 964,2 l/m<sup>2</sup>
- Rich soils of granite and schist with a clay loam texture.

### VITICULTURE

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- Employing abundant biodynamic practices using numerous preparations, extracts and macerations created by ourselves.
- Vines trained using the trellis system, pruned in the single or double Guyot manner.
- Average production per vine: 2400g.
- Grapes picked by hand on 26 September 2016, placed in 15kg crates and transferred immediately to the cool chamber for their perfect conservation.

### VINICULTURE

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- Wine-making process with 50 % of the stems in steel vat.
- Natural and spontaneous alcoholic fermentation. No malolactic fermentation.
- Manually pressed using traditional vertical press.
- Fining process through natural decanting.
- Aged for 9 months in vat and a further 2 months in bottle.
- Bottled on 20 July 2017

### CHEMICAL ANALYSIS

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- Alcohol content 11.8 vol.
- Total acidity 4,7
- Volatile acidity 0.33.
- PH 3.54.
- Free sulphur dioxide 15.
- Total sulphur dioxide 72



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## DOS CANOTOS. CAIÑO LONGO.

### VARIETIES

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Caiño longo 100 %

### VINEYARD

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- Planted in 2008 and 2009
- Located at the ancient site of Eira de Mouros on the slopes and summit of mount San Cibrao in the Avia River valley, in the heart of the Ribeiro region.
- Altitude between 260 and 360 metres.
- Total rainfall during the vine-growing season of 627,6 l/m<sup>2</sup>
- Rich soils of granite and schist with a clay loam texture.

### VITICULTURE

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- Ecological, certified by CRAEGA (Galician Ecological Agriculture Regulatory Council) employing abundant biodynamic practices using numerous preparations, extracts and macerations created by ourselves.
- Vines trained using the trellis system, pruned in the single or double Guyot manner.
- Average production per vine: 550g.
- Rainy grape harvest, grapes picked by hand on 30 September 2015, placed in 15kg crates and transferred immediately to the cool chamber for their perfect conservation.

### VINICULTURE

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- Wine-making process with 30 % of the stems in steel vat.
- Natural and spontaneous alcoholic fermentation. No malolactic fermentation.
- Manually pressed using traditional vertical press.
- Fining process through natural decanting.
- Aged for 6 months in vat and a further 14 months in bottle.
- Bottled on 22 July 2016

### CHEMICAL ANALYSIS

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- Alcohol content 14.8 vol.
- Total acidity 7,5.
- Volatile acidity 0,56.
- PH 3,35
- Free sulphur dioxide 11.
- Total sulphur dioxide 32.



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## DOS CANOTOS. SOUSÓN.

### VARIETIES

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Sousón 100 %

### VINEYARD

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- Planted in 2008 - 2013
- Located at the ancient site of Eira de Mouros on the slopes and summit of mount San Cibrao in the Avia River valley, in the heart of the Ribeiro region.
- Altitude between 300 and 360 metres.
- Total rainfall during the vine-growing season of 964,2 l/m<sup>2</sup>
- Rich soils of granite and schist with a clay loam texture.

### VITICULTURE

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- Ecological, certified by CRAEGA (Galician Ecological Agriculture Regulatory Council) employing abundant biodynamic practices using numerous preparations, extracts and macerations created by ourselves.
- Vines trained using the trellis system, pruned in the single or double Guyot manner.
- Average production per vine: 400g.
- Rainy grape harvest, grapes picked by hand on 24 September 2015, placed in 15kg crates and transferred immediately to the cool chamber for their perfect conservation.

### VINICULTURE

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- Wine-making in steel vat.
- Natural and spontaneous alcoholic fermentation. No malolactic fermentation.
- Manually pressed using traditional vertical press.
- Fining process through natural decanting.
- Aged for 6 months in Oak barrel, 3 month in vat and a further 2 months in bottle.
- Bottled on 20 July 2017

### CHEMICAL ANALYSIS

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- Alcohol content 12,5 vol.
- Total acidity 7.
- Volatile acidity 0.33.
- PH 3.15
- Free sulphur dioxide <10.
- Total sulphur dioxide <20.



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