



# VALDESOUTO

RIBEIRO  
Denominación de orixe

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## The winery

Our boutique winery of Colleiteiro, with a capacity of 41,000 litres and around 6 acres of vineyards, is located in a small village in the south of Galicia, named Souto (Castrelo de Miño, Ourense).

The winery is located in the family home, and generation after generation we have been dedicated our lives to viticulture since our ancestor, the Infantry Lt. Col. José Novoa, returned victoriously from the First Carlist War in 1840. Six generations later, Jose Manuel Blanco inherited the winery and in 2002 he decided that instead of selling the grapes, he would start bottling his wine.

In 2012, due to the tenth anniversary, we decided to take a step forward in improving our wines, we combined the latest technologies in winemaking with our family traditions, for this reason we chose a new brand for our winery, Val de Souto. As we are a winery of Colleiteiro, all our wines are signature wines and also estate-bottled, which means the wine is elaborated entirely from our own grapes and is made entirely, bottled in our winery and all this processes are made by the same person, the Colleiteiro Jose Manuel Blanco.

## Elaboration of white wine

The 15-40 year old plantations settled on lands of varying composition, some of the lands are granitic, and others, the majority, with a clear predominance of slate. This diversity of soils gives the wine a certain personality and a different character. After thorough ripening controls, the harvest is made in each plot separately, waiting their optimum.

The grapes are destemmed and afterwards introduced in the press by gravity; we do not use pasta pumps. The pressing is done in a horizontal press of

dishes inherited from our ancestors. Due to the particular characteristics of this press, in the elaboration of the wine, we only use the grape-juice drained from the press and from the first pressure, ie, the must flower. In the press, pectolytic enzymes are introduced, which benefit the extraction of flavour from the skins and facilitate the subsequent settling.

Also by gravity, the must goes from the press to the settling tanks; it is done at a temperature of 12°C for 72 hours. The clean must passes to ferment in steel tanks where previously a "foot of cuba" was done in the days before a selection of the best grapes. All fermentations are carried out with a careful temperature control.

We make a slight aging on lees in steel tanks after finishing the alcoholic fermentation. In Val de Souto Orixes, the wine is partially fermented and aged in centenary chestnut wood barrels which belonged to our ancestors with a capacity of 3000 litres. This different way of elaborating this wine adds a very distinctive character to it.

## Elaboration of red wine

The grapes employed for the elaboration of this wine come from grapevines inherited from our ancestors and situated on the slopes of Souto. The harvest is done manually and with the utmost care. Already in the winery, once the grapes have been destemmed, they are introduced into centenary chestnut wood barrels which belonged to our ancestors with a capacity of 3000 litres, where the alcoholic fermentation is carried out. Once finished this, the wine is separated from its pastas and rests again in wood for a period of six months before being bottled.



**Ribeiro**

**CR**  
colleiteiros do ribeiro



#### Benedictus Fructus

**Visual Phase:** Clean and bright, yellow straw colour with olive glints.

**Olfactory Phase:** High aromatic intensity, elegant and very complex, marked citrus memories (mandarin, grapefruit) and floral notes.

**Tasting Phase:** With a good harmony and balance, with acidity right integrated which gives a lot of freshness and persistence.

**Varieties of Grapevine:** Godello and Albariño

**Alcoholic Graduation:** 12,5°

**Vinification:** 6 months in Steel Tanks

**Harvest:** 2016

**Awards:**

The Best White Galician Wine from Colleiteiros and Small Wineries 2016  
Tempranillo de plata vinos blancos gallegos 2016

**Punctuations:**

The Wine Advocate 2017: 88 Parker Points  
Guía Repsol 2017: 91 points  
Guía Peñin 2018: 91 points



#### Val de Souto White

**Visual Phase:** Clean and bright, lemon yellow colour with green glints.

**Olfactory Phase:** Intense aroma and very marked complexity, highlighting notes of aromatic herbs such as mint and laurel on a fruity background in which citric aromas of grapefruit and lemon predominate.

**Tasting Phase:** It is very pleasant when it goes through the mouth, mellow, good structure, long and with a final sensation of sweet fruit that invites to keep drinking.

**Varieties of Grapevine:** Treixadura, Godello and Loureira.

**Alcoholic Graduation:** 12,5°

**Vinification:** 6 months in Steel Tanks

**Harvest:** 2016

**Awards:**

Distinción Gallaecia 2013  
Silver Medal - Conc. Mondial Bruxelles 14  
Silver Medal - Mundus Vini 2015 & 2016  
Bronze Medal - Decanter 2014 & 2015  
The Best White Galician Wine from Colleiteiros and Small Wineries 2013

**Punctuations:**

The Wine Advocate 2017: 87 Parker Points  
Guía Peñin 2017: 89 points  
Guía Repsol 2017: 90 points



#### Val de Souto Orixes

**Visual Phase:** Yellow straw colour with slight greenish hints, very clean and bright.

**Olfactory Phase:** Good aromatic intensity with pronounced typicity where the frutal remembrance of reinette apple, melon and apricot are mixed together with small hints of aging on its lees.

**Tasting Phase:** In the mouth it is well structured, unctuous with volume and natural freshness which makes it a long-lasting wine.

**Varieties of Grapevine:** Treixadura, Godello and Loureira.

**Vinification:** 6 months in Steel Tanks and Chestnut Wood Barrels

**Alcoholic Graduation:** 12,5°

**Harvest:** 2016

**Awards:**

Distinción Gallaecia 2015

**Punctuations:**

The Wine Advocate 2017: 89 Parker Points  
Guía Peñin 2018: 88 points



#### Val de Souto Red

**Visual Phase:** Clean and bright, of a medium-high layer, cherry red color with violet hues.

**Olfactory Phase:** Intense aroma, very complex and deep, predominance of red fruits such as cherry, raspberry and pomegranate.

**Tasting Phase:** It is very pleasant in mouth, tasty and with perfectly integrated wood among elegant fruits of a very pleasant remembrance.

**Varieties of Grapevine:** Mencía, Brancellao and Caiño

**Alcoholic Graduation:** 12°

**Vinification:** 6 months in Chestnut Wood Barrels

**Harvest:** 2016

**Awards:**

Best of Spain Top 100 (a) Prowein 2016

**Punctuations:**

Guía de Vinos Gourmets 2016: 89 points  
Guía Peñin 2014: 88 points  
The Wine Advocate 2017: 88 Parker Points