

# Benedictus Fructus

## Val de Souto

ENG

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Clean and bright; of a straw yellow colour with olive-like glints. High aromatic intensity, elegant with a great complexity, marked citrus (tangerine, grapefruit) hints and subtle floral notes. Good harmony and balance; it has a well-integrated acidity that grants plenty of freshness and persistence.





## OUR HISTORY

Our boutique winery of Colleiteiro, with an approximated annual production of 13.000 bottles and 1.73 hectares 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 our family have been dedicated to viticulture since 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.

We are a winery of Colleiteiro, all our wines are signature wines and estate-bottled wines, because all the wines are elaborated only from our own grapes and bottled entirely in our winery. Also, all the work in the vineyard and the winery gets done by only one person, the Colleiteiro Mr. Jose Manuel Blanco.

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## OTHER AWARDS

- Acio de Ouro 2016.
- Best of Spain Top 100 @ Prowein 2018.
- Gran Oro en Concours Mondial Bruxelles 2018.

## PRODUCTION

The 15-40 year old plantations settled on lands of varying composition, some of the lands are granitic, 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. 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. 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 h. 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.



### VARIETY

Godello and Albariño.



### ALCOHOL

Content: 13% Vol.



### ORIGIN

D.O. Ribeiro.



### PRODUCTION

4.000 bottles.

