

# Val de Souto

## Val de Souto

ENG

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Clean and bright; of a lemon yellow colour with greenish glints. Intense and very complex aroma with notes of mint-like aromatic herbs and laurel on a fruit background in which the citrus aromas of grapefruit and lemon predominate. ery nice mouth, treacly, with a good structure, long and with an aftertaste full of sweet fruits that promote drinking.





## 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

- The Wine Advocate 2020: 88 Parker.
- PointsGuía Peñin 2021: 89 Puntos.
- Acio de Oro 2013.

## PRODUCTION

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.



### VARIETY

Treixadura.



### ALCOHOL

Content: 13% Vol.



### ORIGIN

D.O. Ribeiro.



### PRODUCTION

8.000 bottles.

