



Manar dos Seixas 2021 D.O. Ribeiro

Pairing

Manar dos Seixas 2021



Treixadura leaf

Treixadura 89%. Main variety of the blend, the most important in Ribeiro area. Miño river valley. Vine age 25-30 years.



Albariño, Godello & Loureira leaves-

Albariño 5%. Godello 5%. Loureira 1%. Miño river valley. Vine age 25-30 years.



GDP Medallion -

Much like the VDP of German Wines stands for the highest quality, GDP, an acronym of Gallina de Piel, is used to indicate our top-quality vines. This a single vineyard wine!



Ribeiro map & Miño river course

In Denominación de Origen Ribeiro, located in Galicia, there are three main valleys created by its three main rivers: Miño, Avia and Arnoia. Our vineyard is located in the Miño river valley.



Horreo porriño

The soil of the area is granitic. Porriño is the name given to the local pink granite. In our vineyard, we also have sandy loam soil on the surface.



Seixas (Green coat of arms with 5 pigeons)

Seixas (from which it derives) is a surname of Galician origin but also very common in Portugal. The coat of arms was represented by several silver pigeons on a green background. The definition of Manar in Galician is: liquid which comes from the earth, like a spring. Manar dos Seixas is our tribute to the origins of David Seijas.



Rain & Fog -

Fog and Rain are 2 weather elements very present in the climate of the area.



Rooster crest (green) -

2021 vintage was unusual. Spring, May & June, had record temperatures for those dates, reaching >30 degrees in June. There was an advance in the sprouting and flowering of the vine. The summer was unstable with low temperatures in July/August and rain almost every week, which continued until September and caused a delay in the vegetative cycle. The mild weather in September made it possible to delay the harvest date, in order to obtain a good level of maturation.



Pitchfork -

Pre-fermentation cold maceration. Production in stainless steel tanks of 5000L with double jacket and controlled temperature.



Cea Bread

6-8 months of aging on fine lees. The work on lees in our wine gives it some notes of fresh bread and fine yeast. The emblem of the province of Ourense next to Ribeiro is our tribute to the best bread of the country.



Senses -

Notes of lemon, peach, Granny Smith apples, Carballiño cane pastry, chamomile and jasmine. However wine tasting is very personal and it changes with every vintage. What can you detect?



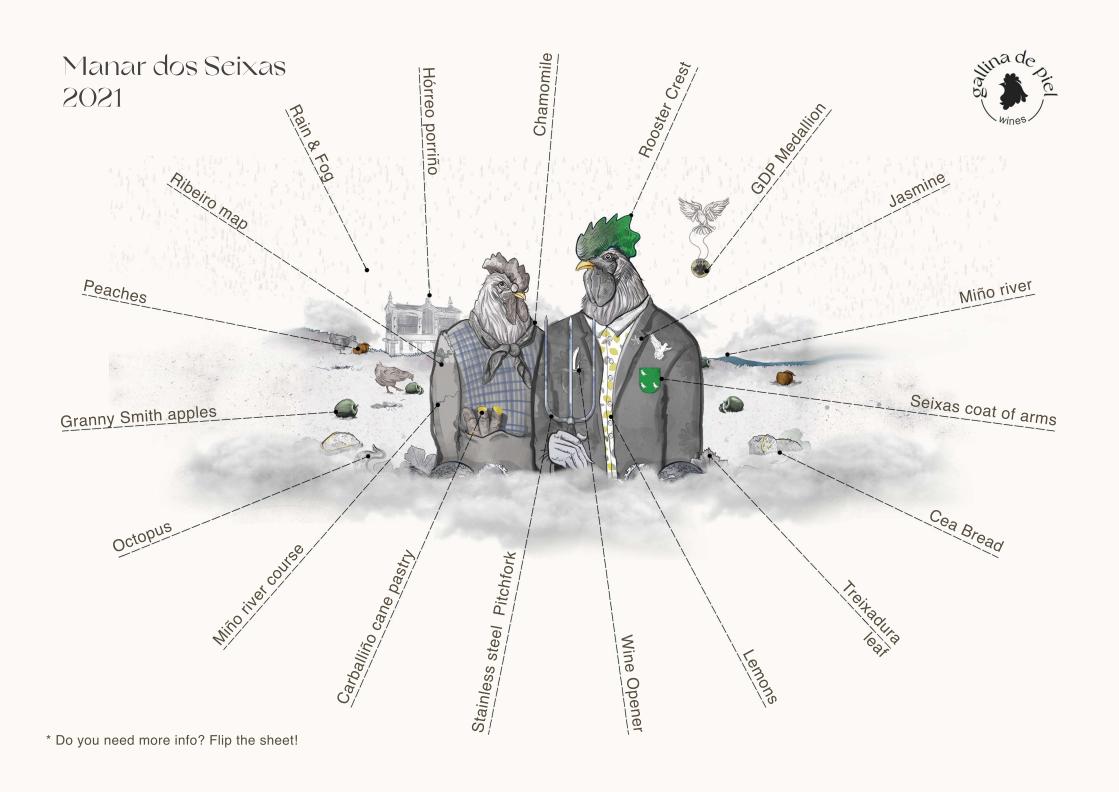
Octopus -

Ourense is the famous home of the best octopus, and morae specifically the town of Carballiño. If you visit the area, you cannot leave without tasting an octopus with a Ribeiro wine. If you like wine pairings, enter our website where you will find more pairing ideas!





Our origins are linked to the job of a waiter. David Seijas grew up in his parents' village restaurant in Seva, where, at a very young age, he remembers carrying a wine opener in his pocket and pretending to be a sommelier. If today you feel like putting on your sommelier's apron, the liturgy of the wine service recommends tasting it between 10 and 12 °C, and we recommend a glass such as a Riedel Extreme Oaked Chardonnay. However, we will be very pleased if you enjoy it with what, when and however you choose.









Analysis -

Alcohol: 13,00% vol. Total Acidity: 5,1 g/l Volatile Acidity: 0,19 g/l

pH: 3,69

Free SO2 : 22 mg/l Total SO2: 101 mg/l Sugar: 1,5 g/l



Packaging -

Bottle: Burgundy Athena 75 cl (311,50mm x 84,80mm) Weight (full): 1,50 Kg Weight (empty): 760 gr

Closure: Aquamark Natural Premium 49x24 mm

Capsule: Polylaminate



Box-

Cardboard, 6 bottles of 75 cl (318x264x182mm)

Weight: 9 kg



Europallet -

99 boxes/9 levels (80x120x175 cm) Total: 594 bottles Weight: 900 kg

