

Manar dos Seixas 2020



Grape varieties



Treixadura leaf

Treixadura 88%. Main variety of the blend, the most important in Ribeiro area. Miño river valley. Vine age 25-30 years.



Albariño, Godello & loureiro leaves

Albariño 6%. Godello 4%. Loureiro Blanco 2%. Miño river valley. Vine age 25-30 years.

Location



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.



Hórreo 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.

Climate/Weather



Rain & Fog

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



Rooster crest (green)

2020 can be divided into three blocks: an early sprouting that has conditioned the entire cycle and that, together with the ample rainfall, triggered some outbreaks of mildew very early on; a dry summer that allowed a notable improvement; and the harvest after the rains at the end of August, which did not have very serious incidents.

Winemaking



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.

Notes



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?

Pairing



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!

Serving



Opener

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.