

## Branco de Sta. Cruz (2016)

For years, the slopes of the Bibei River passing through Santa Cruz captivated us, and made us recover some of its most important vineyards. This is an authentic village wine, in its concept and in its expression. Branco comes from our vineyards scattered throughout the municipality.

### REGION

Ladeiras do Bibei (Valdeorras)

### VILLAGE

Santa Cruz

### PLACES

Different plots in the village of Santa Cruz (As Caborcas, A Coroa, ...)

### VARIETIES

Godello, Treixadura, Doña Branca, Palomino

### VITICULTURE

Organically farmed vineyards. Bushvines.  
Manual harvest in boxes.

### ELABORATION AND AGING

Native yeasts. Vinification and aging for 10 months in barrels and foudres of different capacities.

### SOILS

Terraced vineyards located at 400 to 600 meters asl above the Bibei river, on steep slopes facing south, west and northwest. Shallow, acidic and coarse textured soils developed from granites (granodiorites, magmatic rock). Low fertility.

### VINTAGE CHARACTERISTICS

Although the first months of the year were very wet, 2016 was characterized by extremely dry summer months which were also hotter than usual. The vines were affected by water stress and responded with a certain blockage which delayed the ripening of the fruit. Compared to 2015, the wines are lower in alcohol and also extremely well balanced.

