REGUEIRÓN 2022

Regueirón is a vineyard designate wine named after the exceptional, grand cru plot from where the grapes for this wine are grown.



• Type of wine: White

• Region of production: Valdeorras

• Year: 2022

• Grape varieties: Godello and very small percentages

of Treixadura and Albariño

• Bottle type: Burgundy

• Production and bottle size: 2,488 bot. 75cl. and 60 bot. 1.5l.

• Aging and barrel type: 9 months in 500l oak barrels and 2 months in foudre of French oak

Analytical data

• Alcohol: 13.5% • Volatile acidity: 0.36

• Total acidity: 6.8 • SO₂ Free/Total: 23/80

• PH: 3.1 • Suitable for vegans

The vineyard

Regueirón is the name of the vineyard of 0.42 ha where the grapes for this wine come from, located in the easternmost area of Valdeorras, on the terraces of our vineyards in the village of Entoma - Val do Galir. South and southeast facing, with a 40% slope that favors good sun exposure and aeration. Soils of clay and slate.

The grapes in this vineyard ripen earlier, but with great acidity, providing a marked Atlantic character.

The soils are deep but retain nutrients and minerals well. Part of the minerals that are supplied to the roots are favored by the erosional decomposition of the slates. A sustainable viticulture is carried out.

Winemaking

The grapes are manually harvested in crates of 15kg, of grapes at the selection table. maceration in a cold room for 24 hours, prior to a manual selection

Pneumatic pressing prior to obtaining the grape must. Fermentation with autoctonous yeast, taking place in new oak barrels of 500 liters as well as in foudres of French oak. The wine is aged for 11 months in the same oak barrels and foudres.

Vintage / Harvest description

The 2022 harvest began in the first week of September, marked by a dry and warm spring and summer, with slightly high temperatures during the day and cool nights. Earlier bud breaks than in 2021. Moderate alcoholic maturation, with good Ph levels and excellent health condition of the grapes. We believe that it is a year of purity. Lower yields due to drought.

Tasting notes

Straw-yellow color with a clean and brilliant greenish tinge. The nose is intense yet delicate, complex with floral, mineral and herbal notes.

Fresh on the palate with a persistent finish.

