

Rua 2010



Winery: Bodegas Abanico

Region: Valdeorras D.O.

Grapes: 34% Palomino, 33% Doña Blanco and 33% Godello

Winery: The winery was founded in 1964 and has vineyards in 4 different villages of Valdeorras. All of their vines are planted between 300 and 750 meters in elevation with the best wines coming from sites higher than 450 meters.

Wine: A blend of indigenous grapes, grown on three different soil types, each giving a unique character. Shallow slate-based soils tend to give more aromatic grapes. Sandy granitic soils maintain bright acidity. Alluvial soils clay, lime and loamy at the lowest elevations give wines with rich textures.

Each varietal is harvested and fermented separately. Grapes are de-stemmed and immediately pressed prior to fermentation in temperature controlled stainless steel tanks. The wines are aged with fine lees for 3 months prior to bottling.

Reviews:

“Bodegas Abanico’s 2010 RUA is a blend of three indigenous varieties, equal parts of Palomino, Dona Blanca, and Godello. It was fermented and raised in stainless steel with 3 months of aging sur lie prior to bottling. Fragrant minerals, white orchard fruits, and spring flowers inform the nose of this savory, flavorful, pleasure-bent white. Dry on the palate, it is reminiscent of village Chablis but with a slightly different flavor profile. Drink this terrific value over the next 1-2 years.”

90 points *Wine Advocate* issue 195 June 2011



Selected by Aurelio Cabestrero®

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