



BIOCA 2015

WINE: Bioca 2015

WINERY: Maria Teresa Nuñez Vega

DESIGNATION OF ORIGIN: D.O. Valdeorras. Spain.

GRAPE VARIETY: 100% Godello

VINE: Own vineyards, the majority are on land with a gradient of more than 40% and 700 m above sea level.

CLIMATE: The Climate has an Atlantic influence, with cold winters, warm summers and rain. This area is marked by the surrounding mountains that creates a unique microclimate.

SOIL: The vineyard is located in the village of Petín (Orense), and the soil is slaty and poor on organic matter, and whose relief force to cultivate in terraces, worked by hand and low production, only compensated by the quality and personality of this wine.

WINEMAKING: Prefermentive film maceration for 8/10 hours at 10/12°C Fermented in stainless steel tanks for 15 days at controlled temperature (18° C). Aged on its own lees for 5 months.

HARVEST: Hand-harvested in 16 kg. cases.

2015 VINTAGE: 2015 was a very dry year that brought a 25% yield reduction. However, the late summer rain and the mild temperature affected very positively the quality of the grapes.

PRODUCTION: 20.000 bottles.

ANALYSIS:

Alcohol: 14 % vol. pH: 3.3 Total Acidity: 6.8 g/L TH2

Volatile Acidity: 0.6 g/L ACh Total Sulfur: 18 mg/l Residual Sugar: 2.0 g/L

TASTING NOTES: Golden yellow color with greenish tones. Highly varietals nose, with floral freshness, notes of white and tropical fruit and a touch of raisins and lime. Very dense, long and fresh on the palate; with a return of the fruitiness and the floral tones.

Drink now through 2020.

RATINGS: Best White Wine of the world WAWWJ 2016

