

TERRAMINEI
1956
ADEGA&VINEDOS

OUR STORY

Adegas Francisco Fernández Sousa was born as a winery in 1956 but Francisco's family has been growing vines and making wines since generations.

The state counts on about 12 has. scattered in more than 35 plots. All on the steep of the hills next to Miño river.

Vines are planted in pergola using the traditional granite poles or in high trellis system. In this way, bunches are aerated and keep healthy.

The winery was rebuilt in the last decade, introducing modern technologies, such as a refrigeration equipment, stainless steel tanks, pneumatical horizontal press, inert gas... but keeping the structure of the traditional house, where it is placed.

Francisco was a professor of History in a college and researched deeply the link of vines, viticulture and winemaking in his region. After several years, he decided to come back to his roots, to the small village where he was born and grew up the vineyards but with an innovation. His aim was showing the value of the soil, the variety and the land where he came from.

Francisco was the first elaborating a 100% treixadura. It takes a lot of time to set all, but he was positive of the amazing variety. Wines representing the terroir were the main objective.

So he selected the best plots and planned a respectful winemaking in order to enhance the essence of Treixadura.



LAGAR DE BRAIS

Grape Variety: Treixadura, Torrontés,
Palomino

Ages of vines: 30-70 years old

Height: 200 mm a.l.s.

Harvest: Hand harvested

Winemaking: Fermentation in stainless steel tanks with native yeasts at controlled temperature, about 14°C. Maceration on lees for about 4 months. Slight filtration before bottling.

Tasting notes: Pale yellow color, Green bright. Intense aromas of citric, apple and fresh herbs. In the palate, tasty and vibrant, very good balance and a medium aftertaste.