



# Spain, Bodegas El Paraguas, Atlantico, Ribera del Duero, Espagne, Blanc

Ribera del Duero, Spain

Since its establishment in 2011, Bodegas El Paraguas has had a resounding success, surpassing the expectations generated around its birth and its creators. With its wines El Paraguas Atlántico, La Sombrilla and Fai un Sol de Carallo, and with its R+D+i project featuring the Blanco Legítimo grape variety in the most northerly vineyard registered in Spain, the Galician firm has managed to capture the attention of the media, the most important sommeliers and the most exclusive restaurants of the planet.

### **PRESENTATION**

The new Ambassador of the Galicians white wines has a philosophy which incorporates the latest technology in wine at the service of old age vineyards, in which the intervention of Bodegas El Paraguas is minimal and always to the service of the highest quality of the clusters.

#### **TERROIR**

El Paraguas works with granitic based sandy soils. Climatology: Smooth Atlantic with some continental influence.

## IN THE VINEYARD

Vineyard: La Cabrita, La Castiñeira, La Viña del Médico and Paraje de la Mina.

### WINEMAKING

Treixadura, Albariño and Godello. Each grape variety of each piece of ground was developed individually, in stainless steel tanks or in French oak barrels.

## **VARIETALS**

Treixadura 88%, Godello 8%, Albariño 4%

## GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

# **SERVING**

50-54°F

## **TASTING**

Tasting appearance: It wears a lemon color with thatched and green iridescence.

Tasting nose: Nose is dominated by Treixadura variety, which exhibits its splendor with white fruits like pear and floral like mimosas.

Tasting palate: Structured mouth, comprehensive and markedly Atlantic. Its fresh step is emphasized by the fruitiness in each step. Long finish that invites to repeat.

## **FOOD PAIRINGS**

Its ideal companion would be any kind of seafood, from barnacles to crabs. It will also marriage perfectly with fish stews or changurro stuffed peppers.



