

Gallina de Piel,  
`Manar dos Seixas` Ribeiro 2023  
Ribeiro, Galicia, Spain



Grape Varieties	<b>84% Treixadura</b>
	<b>8% Godello</b>
	<b>7% Albariño/Alvarinho</b>
	<b>1% Loureiro</b>

Winemaker	<b>David Seijas</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>0.5g/L</b>
Acidity	<b>5.8g/L</b>
Wine pH	<b>3.47</b>
Bottle Sizes	<b>75cl</b>

## PRODUCER

Gallina de Piel is an exciting winemaking project from David Seijas, the former Head Sommelier at three-Michelin-starred restaurant El Bulli. David's aim is to create versatile and food-friendly wines from Spain's gastronomic northern regions: Catalonia, Aragon and Galicia. More recently, he has also explored the volcanic soils of Tenerife. He works with local growers, selecting the best vineyards and indigenous grape varieties to create wines with an emphasis on elegance and a sense of place.

## VINEYARDS

The fruit for this wine is sourced from Ribeiro, in Galicia. The region is divided by three main valleys, carved out by the rivers Miño, Avia and Arnoia. The vineyards are located in the Miño river valley, where the variety of aspects and altitudes allows for the production of high quality grapes. The fruit here is particularly concentrated thanks to the slow ripening promoted by the cooling influence of the river, along with morning fog and valley breezes. Soils in the vineyards are sandy loam with pink granite bedrock, here known as 'Porriño'. Vines are between 25 to 30 years old on average. All these elements give the resulting wine an elegant and aromatic profile.

## VINTAGE

The 2023 vintage started with a wet winter, yet quickly transitioned into a warm spring and summer. Budding was followed by significant rainfall and mild temperatures caused an outbreak of mildew in the vineyard, which was controlled by treatments and careful canopy management. Harvest began earlier than planned due to the threat of rain, resulting in higher acidity and lower sugar levels in the must.

## VINIFICATION

The grapes underwent a cold maceration before being fermented, to promote textural and aromatic complexity. Fermentation took place in temperature-controlled, stainless steel tanks at 14°C. Unoaked, this wine was aged on its fine lees for 6 to 8 months before release, imparting a savoury complexity and roundness on the mid-palate.

## TASTING NOTES

Fresh and aromatic on the nose, this wine opens with notes of lemon, Granny Smith apples and chamomile. Treixadura lends wonderful weight and pithy texture on the palate, which is balanced by nervy acidity and impressive length.