

ANTONIO GONZÁLEZ



VIÑALESA
WINE GROUP



Grape variety
100% Albariño

Vintage year
2023

Origin
D.O. Ribeiro

Alcohol content
13,5°

Wine Type
Dry White

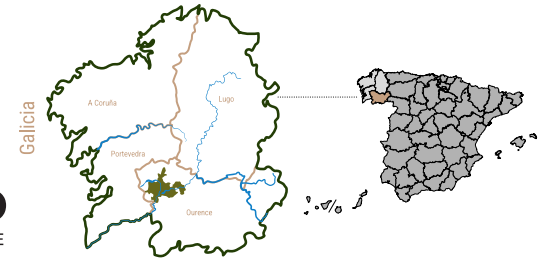
Winemaker
Sandra Cortes

Vineyards
Family-owned
vineyards,
4th generation

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4 months
Aging on lees



Ribeiro
DENOMINACIÓN DE ORIXE



Winery

BEADE is a family-owned winery. The vines are planted by hand, exclusively in non-forested areas, preserving the trees. The family personally tends to the vineyards for years until they start yielding harvests. They avoid using herbicides and practice viticulture in harmony with nature. This meticulous and labor-intensive work is rewarded with a harvest of exceptional quality grapes, which are handpicked.

Vineyards and Terroir*

The selection vineyards, covering an area of 2 hectares, are located on the southwest-facing slopes of the Avia River valley. The planting density is 4,200 vines per hectare. The soils are very poor, with low clay content but characterized by the high presence of granite sand, known as *Sabrego*, typical of the Ribeiro region.

The mountains shield the region from the influence of the Atlantic Ocean. A slightly continental climate, combined with prevailing air currents, creates a significant temperature difference between day and night. This promotes the slow maturation of polyphenols, resulting in wines that are rich and aromatic.

Vinification

The grapes are handpicked. The juice obtained during pressing is cooled and clarified using the gravitational method. It is then fermented in stainless steel tanks at low temperatures to preserve its aroma. The wine is aged on the lees for at least 4 months.

Notes from Our Winemaker

It has a bright yellow color with greenish reflections. The wine is highly aromatic and fresh on the palate, featuring vibrant notes of white fruits and citrus. With balanced acidity, it is both fruity and mineral.

This wine pairs perfectly with fish, seafood, pasta dishes, and cheeses. Due to its complex aroma and flavor profile, it is also recommended with meat.

Serve at a temperature of 8–10°C (46–50°F).

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.

ANTONIO GONZÁLEZ



VIÑALESA
WINE GROUP



Blend

Treixadura, Albariño, Godello,
Torrontés, Loureira

Vintage year

2023

Origin

D.O. Ribeiro

Alcohol content

12°

Wine Type

Dry White

Winemaker

Sandra Cortes

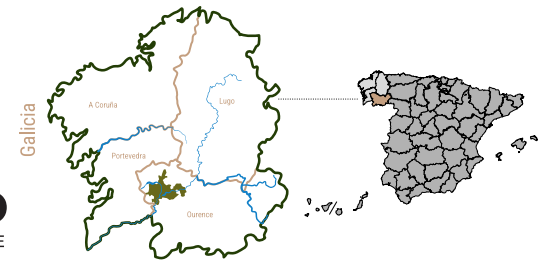
Vineyards

Family-owned
vineyards,
4th generation



3 months

Aging on lees



Winery

BEADE is a family-owned winery. The vines are planted by hand, exclusively in non-forested areas, preserving the trees. The family personally tends to the vineyards for years until they start yielding harvests. They avoid using herbicides and practice viticulture in harmony with nature. This meticulous and labor-intensive work is rewarded with a harvest of exceptional quality grapes, which are handpicked.

Vineyards and Terroir*

The selection vineyards, covering an area of 12 hectares, are located on the southwest-facing slopes of the Avia River valley. The soils are very poor, with low clay content, yet they are characterized by the high presence of granite sand known as *Sabrego*, typical of the Ribeiro region. The planting density is 4,200 vines per hectare.

The mountains isolate the region from the influence of the Atlantic Ocean. A slightly continental climate, combined with prevailing air currents, creates a significant temperature difference between day and night. This promotes the slow maturation of polyphenols, resulting in wines that are rich and aromatic.

Vinification

The grapes are handpicked. The juice obtained during pressing is cooled and clarified using the gravitational method, then fermented in stainless steel tanks at low temperatures to preserve its aroma. Afterward, it is aged on the lees for at least 3 months.

Notes from Our Winemaker

It has a straw-yellow color with greenish flecks. The aroma is intense, featuring notes of white fruits and flowers. On the palate, it is balanced, mineral, with a very fresh and fruity taste.

This wine pairs perfectly with seafood, fish, cheeses, as well as with fresh vegetables steamed or grilled.

Serve at a temperature of 8–10°C (46–50°F).

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.

ANTONIO GONZÁLEZ



VIÑALESA
WINE GROUP



Grape variety
100% Treixadura

Vintage year
2023

Origin
D.O. Ribeiro

Alcohol content
13°

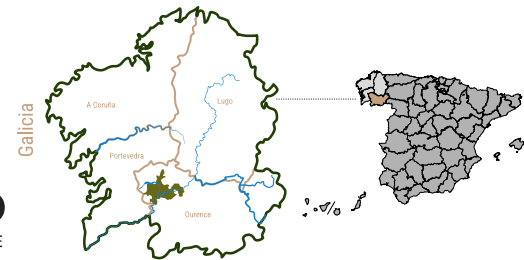
Wine Type
Dry White

Winemaker
Sandra Cortes

Vineyards
Family-owned
vineyards,
4th generation



6 months
Aging on lees



Winery

BEADE is a family-owned winery. The vines are planted by hand, exclusively in non-forested areas, preserving the trees. The family personally tends to the vineyards for years until they start yielding harvests. They avoid using herbicides and practice viticulture in harmony with nature. This meticulous and labor-intensive work is rewarded with a harvest of exceptional quality grapes, which are handpicked.

Vineyards and Terroir*

The selection vineyards, covering an area of 12 hectares, are located on the southwest-facing slopes of the Avia River valley. The soils are very poor, with low clay content, but are characterized by the high presence of granite sand known as *Sabrego*, typical of the Ribeiro region. The planting density is 4,200 vines per hectare.

The mountains isolate the region from the influence of the Atlantic Ocean. A slightly continental climate, combined with prevailing air currents, creates a significant temperature difference between day and night. This promotes the slow maturation of polyphenols, making the wine rich and aromatic.

Vinification

The grapes are handpicked. The juice obtained during pressing is cooled and clarified using the gravitational method, then fermented in stainless steel tanks at low temperatures to preserve the varietal aroma of the grapes. Afterward, it is aged on the lees for at least 6 months.

Notes from Our Winemaker

It has a brilliant yellow color with a greenish tint. The aroma is delicate, rich, and complex, with notes of white fruits and citrus. On the palate, it is fresh, structured, and has a very elegant finish.

This wine will be a perfect complement to fish and seafood dishes, risotto, soft cheeses, as well as Bolognese pasta and meat appetizers.

Serve at a temperature of 8–10°C (46–50°F).

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.

ANTONIO GONZÁLEZ



VIÑALESA
WINE GROUP



Grape variety
100% Godello

Vintage year
2023

Origin
D.O. Ribeiro

Alcohol content
13°

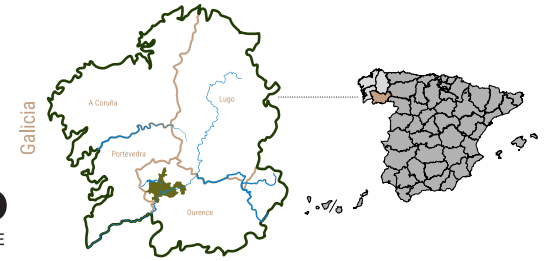
Wine Type
White Young Dry

Winemaker
Sandra Cortes

Vineyards
Family-owned vineyards,
4th generation

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90 Puntos Guía Peñin 2023

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3 months
Aging on lees



Winery

BEADE is a family-owned winery. The vines are planted by hand, exclusively in non-forested areas, preserving the trees. The family personally tends to the vineyards for years until they start yielding harvests. They avoid using herbicides and practice viticulture in harmony with nature. This meticulous and labor-intensive work is rewarded with a harvest of exceptional quality grapes, which are handpicked.

Vineyards and Terroir*

The selection vineyards, covering an area of 2.5 hectares, are located on the slopes of the Avia River valley in Beade. The average age of the vines is 20 years. The planting density is 4,000 to 5,000 vines per hectare. The soils are very poor, with low clay content, but are characterized by the high presence of granite sand known as *Sabrego*, typical of the Ribeiro region.

The mountains isolate the region from the influence of the Atlantic Ocean. A slightly continental climate, combined with prevailing air currents, creates a significant temperature difference between day and night. This promotes the slow maturation of polyphenols, resulting in wines that are rich and aromatic.

Vinification

The grapes are grown through selective methods and handpicked. The juice obtained during pressing is cooled and clarified using the gravitational method, then fermented in stainless steel tanks at low temperatures to preserve the varietal aroma of the grapes.

Notes from Our Winemaker

It has a yellow color with greenish flecks. The aroma is vibrant, with notes of apple and green plum, complemented by hints of fennel and freshly cut grass. Refreshing on the palate, with a long fruity finish.

This wine pairs well with fish and seafood dishes. Additionally, since it is young and fresh, it also complements meat dishes and pasta.

Serve at a temperature of 8–10°C (46–50°F).

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.