

SEÑORIO DE BEADE



VIÑALESA
WINE GROUP



Grape variety
Treixadura, Godello,
Torrontés

Vintage year
2023

Origin
D.O. Ribeiro

Alcohol content
12°

Wine Type
Dry White

Winemaker
Sandra Cortes

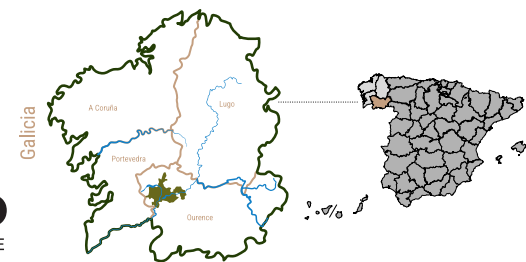
Vineyards
Family-owned vineyards,
4th generation

- //////
- James Suckling 89 Puntos
 - 90+ Gold Taste Wine Up 2017
 - Medalla de Plata Guia de vinos de Galicia 2017
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4 months
Aging on lees



Ribeiro
DENOMINACIÓN DE ORIGEN



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 vineyards are located across 15 hectares in the Avia River valley in Beade. The average age of the vines is 20 years. 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 4,000 to 5,000 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

Notes from Our Winemaker

The wine is pale straw in color with greenish reflections. The aroma reveals delicate and vibrant notes of juicy fruits and almonds, with hints of refined herbs, fennel, and flowers. On the palate, it is well-balanced with a refreshing acidity.

It pairs beautifully with fresh vegetables steamed or grilled, such as asparagus, artichokes, and eggplant. It is also recommended with seafood, white fish, and creamy pasta with Parmesan cheese.

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.

SEÑORIO DE BEADE



VIÑALESA
WINE GROUP



Grape variety
85% Mencía, 15% Caíño

Vintage year
2023

Origin
D.O. Ribeiro

Alcohol content
12,5°

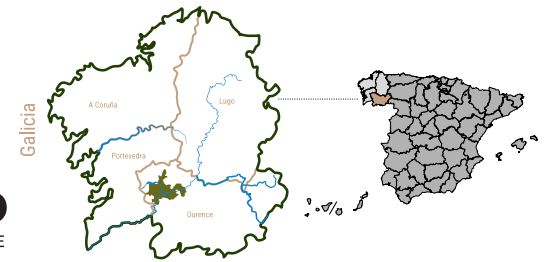
Wine Type
Dry Red

Winemaker
Sandra Cortes

Vineyards
Family-owned vineyards,
4th generation



- Decanter 92 Puntos
- James Suckling 91 Puntos
- Entre los 10 mejores Mencias de España por Decanter
- 90 Puntos y 5 Estrellas Guía Peñin



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 1.5 hectares, are located on the slopes of the Avia River valley in Beade. 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 5,000 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 a controlled temperature to preserve the varietal aroma of the grapes. During fermentation, batonnage is performed three times a day to maximize the extraction of color from the grape skins. After malolactic fermentation, the wine is aged for 4 months in stainless steel containers before bottling.

Notes from Our Winemaker

The wine has a bright ruby-red color with purple reflections. Its aroma reveals a very rich bouquet with fruity undertones. On the palate, it is balanced and "lively," with a pronounced and pleasant finish of blackberry and raspberry, complemented by hints of violets. It is recommended to serve with dishes of roasted red meat, grilled octopus, various tapas, and aromatic cheeses.

Serve at a temperature of 12–14°C (54–57°F).

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

BEADE PRIMACÍA



VIÑALESA
WINE GROUP



Grape variety
98% Treixadura,
2% Loureira and Albariño

Vintage year
2023

Origin
D.O. Ribeiro

Alcohol content
13,5°

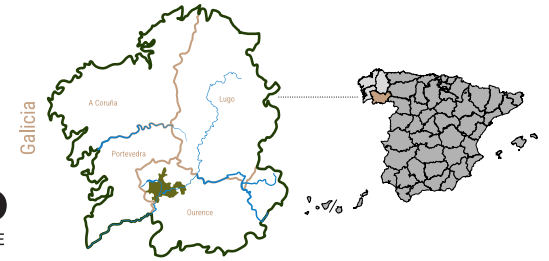
Wine Type
Dry White

Winemaker
Sandra Cortes

Vineyards
Family-owned vineyards,
4th generation

- Wine Spectator 91 Pts
- Decanter 92 Pst Top 20 Galician Wines 2020
- Decanter 93 Pst Top 10 2018
- James Suckling 93 pts
- Guide Peñin 91 Pts

4 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 vineyards cover 7 hectares in the Avia River valley in Beade. The average age of the vines is 25 years. 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, making the wine rich and aromatic.

Vinification

The grapes are handpicked, followed by careful sorting before being sent to the press. Only the first press, known as the "grape tear," is used for winemaking. Decanting is done through the gravitational method. Fermentation takes place at a stable low temperature to preserve all the aromatic qualities of the grapes

Notes from Our Winemaker

The wine has a bright straw color, with an elegant aroma of citrus and white fruits, complemented by floral notes. It has a well-balanced, refreshing acidity with a pleasant finish. Full-bodied, with mineral notes on the finish.

It pairs wonderfully with paella, seafood, lasagna, vegetable salads with shrimp, chicken roulade, pasta, risotto, and mushrooms.

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.

BEADE 25 AUTOR



VIÑALESA
WINE GROUP



Grape variety

100% Loureira

An indigenous variety from Galicia that the winery managed to restore by carefully working with old vines. Currently, there are only 60 hectares of Loureira in Galicia.

Vintage year

2023

Origin

D.O. Ribeiro

Alcohol content

13°

Wine Type

Dry White

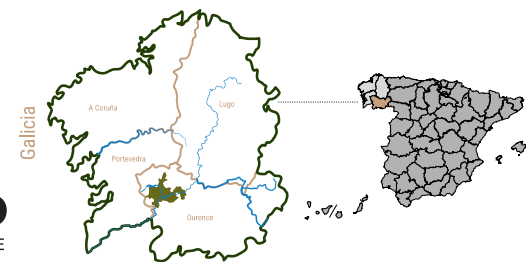
Winemaker

Sandra Cortes

Vineyards

Family-owned vineyards,
4th generation

- Best wine of Galicia 2021 (Destinciones Gallegas)
- GOLD Mbdeal IWA 2018
- James Suckling 90 pts
- Gold Metal IWA 2017
- 90+ Pst Taste Wine Up Club
- Gold Metal at Guia de vinos de Galicia 2017



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 vineyards are located on 1 hectare in the Avia River valley in Beade. The average age of the vines is 20 years. 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, making the wine rich and aromatic.

Vinification

The grapes are handpicked, followed by careful sorting before being sent to the press. Decanting is done through the gravitational method. Only the first press, known as the "grape tear," is used for winemaking. Fermentation takes place at a stable low temperature to preserve all the aromatic qualities of the grapes.

Notes from Our Winemaker

The wine has a bright golden color with greenish reflections. Its elegant floral aroma is complemented by pronounced mineral notes and herbal hints of bay leaf. It has a balanced, refreshing acidity, and is complex and full-bodied on the palate with a long finish.

It pairs wonderfully with paella, seafood, shrimp and shellfish, crab and squid, baked fish with potatoes, and a variety of cheeses.

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.

BEADE ORIXE



VIÑALESA
WINE GROUP



Grape variety
Treixadura, Albariño, Godello

Vintage year
2023

Origin
D.O. Ribeiro

Alcohol content
13°

Wine Type
White Dry

Winemaker
Sandra Cortes

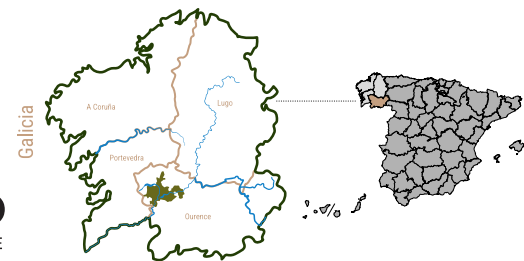
Vineyards
Family-owned vineyards,
4th generation



10 months
Aging on lees

14 months
Aged in French oak barrels

3 months
Minimum bottle aging period



Winery

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Vineyards and Terroir*

The selection vineyards cover 0.5 hectares on the slopes of the Avia River valley in Beade. 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 4,000–5,000 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, then decanted using the gravitational method, and subsequently fermented in stainless steel tanks at a low temperature to preserve the varietal aroma of the grapes.

Notes from Our Winemaker

The wine has a golden-yellow color. Its deep aroma reveals notes of spices, citrus, and rose petals. The flavor highlights the juiciness and fullness, with a long finish reminiscent of candied fruits and a soft bitterness that adds individuality and elegance.

It pairs perfectly with fish and seafood, rice dishes, and complements poultry, pasta, and grilled vegetables.

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.

BEADE ORIXE



Grape variety
Mencía, Caíño, Sousón

Vintage year
2023

Origin
D.O. Ribeiro

Alcohol content
13°

Wine Type
Dry Red

Winemaker
Sandra Cortes

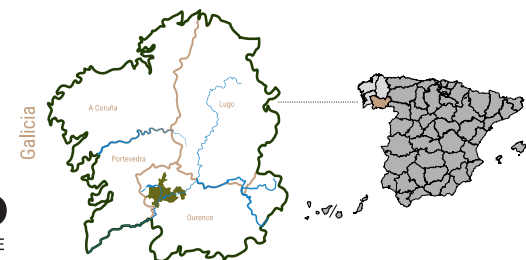
Vineyards
Family-owned vineyards,
4th generation



Medalla de Oro Cata
Trasfronteriza HG&T 2018



14 months
Aged in American
and French oak barrels



Winery

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Vineyards and Terroir*

The selection vineyards cover 0.5 hectares on the slopes of the Avia River valley in Beade. The soils are very poor, with low clay content, but are characterized by a 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, making the wine rich and aromatic.

Vinification

The grapes are handpicked. The juice obtained during pressing is cooled, then fermented in stainless steel tanks at a low temperature to preserve the varietal aroma of the grapes. The wine "rests" in stainless steel containers for 4 months, followed by aging in French and American oak barrels for 14 months.

Notes from Our Winemaker

The wine has a deep garnet color with purple highlights. It has an intense aroma with fruity notes, complemented by a delicate floral bouquet of violet and hints of spices and cocoa from the oak barrels. The taste is powerful yet balanced, with ripe, smooth tannins. The wine offers a long, fruity aftertaste.

It pairs wonderfully with dishes made from lamb and game, hearty winter meals, and stews. Due to the softness of the tannins and the spicy notes, it is also recommended with mushroom dishes and sheep and goat cheeses.

Serve at a temperature of 16 to 18°C.

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



VIÑALESA
WINE GROUP