

NOVILUNIO



VIÑALESA
WINE GROUP



PANIAGUA

Artesanos licoreros desde 1878

Grape variety

90% Treixadura, 10% Albariño

Vintage year

2023

Origin

D.O. Ribeiro

Alcohol content

13°

Wine Type

White Dry

Vineyards

Family-owned
vineyards,
3th generation

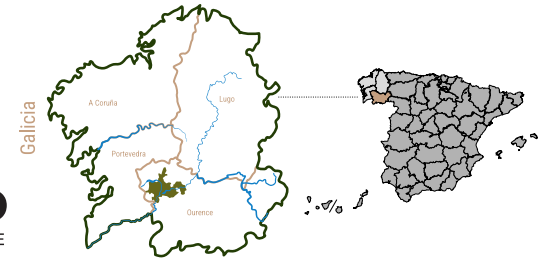
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5 months

Aging on lees



Ribeiro
DENOMINACIÓN DE ORIXE



Vineyards and Terroir*

The vineyards are located in the Ribeiro region. The soils are very poor with low clay content, but they have the characteristic high content of granite sand called "Sabrego" typical for Ribeiro. These soils provide excellent drainage and promote the slow and even ripening of the grapes. The climate of the region is humid, with annual rainfall ranging from 1,500 to 2,000 mm. The influence of the mountains isolates the region from the Atlantic Ocean, creating a slightly continental climate with a significant temperature difference between day and night. In summer, temperatures can reach 25-30°C, while winter is mild, around 5-10°C, which helps the slow ripening of polyphenols and gives the wines richness and aroma.

Vinification

Grapes are hand-harvested, bunch by bunch, in 15 kg baskets. Cold maceration and controlled fermentation help preserve the natural aromas and flavors of the grapes. Controlled fermentation and "sur lie" aging for 5 months in stainless steel tanks.

Notes from Our Winemaker

The wine has a wheat color, clear and sparkling with golden highlights. It has a medium intensity color. The nose is rich, with notes of ripe fresh fruits such as apple and pear. A complex, pronounced varietal aroma. On the palate, it is full-bodied and structured. There is a superb balance between alcohol and acidity, which gives the wine roundness. It has a long aftertaste.

It is recommended to pair with seafood, mussels, whelks, appetizers, and both sea and river fish.

Serve at a temperature of 9 to 11°C.

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

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VIÑALESA
WINE GROUP



PANIAGUA

Artesanos licoreros desde 1878

Grape variety

100% Albariño

Vintage year

2023

Origin

D.O. Rías Baixas

Alcohol content

12,5°

Wine Type

White Dry

Vineyards

Owned vineyards

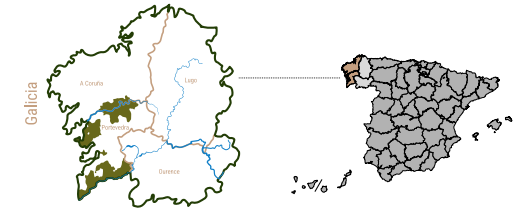
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5 months

Aging on lees



DENOMINACIÓN DE ORIGEN
Rías Baixas
CONSEJO REGULADOR



Vineyards and Terroir*

The vineyards are located along the Minho River in the southern part of Rías Baixas, in the O Rosal subzone. The region is characterized by a mild Atlantic climate with fewer rainfall compared to other subzones—around 1200–1400 mm per year. The average annual temperature is about +15°C, with mild winters and warm summers, where the maximum temperatures reach +25°C.

The soils in the region are primarily granite and sandy, providing excellent drainage, which prevents waterlogging and promotes the growth of grapes with a vivid aromatic profile. These conditions allow the grapes to accumulate high acidity and complex fruity aromas with notes of citrus and peach. The extended growing season enables the development of a rich flavor, and the slight saltiness, influenced by the marine climate, gives the wines a special freshness. Due to its sheltered position between the river and the hills, the region provides optimal conditions for growing Albariño, which here demonstrates bright freshness, balanced acidity, and pronounced fruity-mineral notes.

Vinification

Grapes are hand-harvested, bunch by bunch, in 15 kg baskets. Controlled fermentation and “sur lie” aging for 5 months in stainless steel tanks. Regular batonnage.

Notes from Our Winemaker

The wine has a bright golden color with greenish highlights. It is clear and sparkling, with medium intensity. The aroma is complex, with notes of ripe white fruits and citrus, green apple, banana, plum, and grapefruit, with subtle floral undertones. On the palate, it stands out with its volume, richness, and salty maritime notes. It has moderate acidity, leaving a pleasant aftertaste. Soft, creamy, with light hints of freshness.

It pairs wonderfully with light appetizers, such as steamed shellfish. It complements seafood pasta, fresh cheeses, grilled bass, and cod stew perfectly.

Serve at a temperature of 9 to 11°C.

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

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VIÑALESA
WINE GROUP



PANIAGUA

Artesanos licoreros desde 1878

Grape variety

100% Mencía

Vintage year

2023

Origin

D.O. Ribeira Sacra

Alcohol content

13°

Wine Type

Red Dry

Vineyards

Owned vineyards

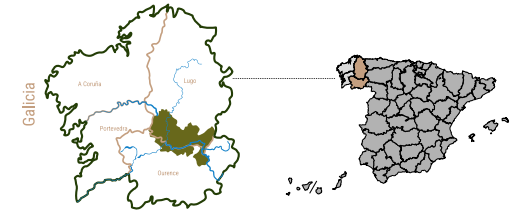
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5 months

Aging in stainless steel tanks



Ribeira Sacra
Consello Regulador Denominación de Orixe



Vineyards and Terroir*

The 30-hectare estate vineyards are located in the Ribeiro Sacra wine region in the heart of Galicia. The vines have very low yields and are cultivated using traditional terraced farming methods.

The region has a continental-oceanic climate with moderate temperature fluctuations: the average annual temperature is around +13°C, with summer temperatures reaching up to +30°C, creating a contrast with cool winters. Rainfall in the region ranges from 900 to 1200 mm per year, with the highest precipitation in the autumn and winter. The soils are predominantly clay, granite, and slate, with varying amounts of silt, sand, and clay, providing good drainage, which promotes excellent root development. These conditions are ideal for growing the Mencía grape, which requires complex conditions for slow ripening to fully express its acidity, red berry aromas, and the spiciness characteristic of this variety.

Vinification

Grapes are hand-harvested, bunch by bunch, in 12 kg baskets. Controlled fermentation temperature. The wine is aged in stainless steel tanks for a minimum of 5 months before bottling.

Notes from Our Winemaker

The wine has a bright cherry color with high intensity and a purple rim. It has a rich aroma with notes of ripe currants, blackberries, wild strawberries, and raspberries, with a subtle floral backdrop of violet. A wine with character. Refreshing on the palate, balanced, complex, and long-lasting. It stands out for its elegance and complexity.

The wine pairs perfectly with dishes made from cod and tuna, paella, white meats, and Peking duck. It will also complement risotto and grilled vegetables beautifully.

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.

NOVILUNIO



VIÑALESA
WINE GROUP



PANIAGUA

Artesanos licoreros desde 1878

Grape variety

100% Godello

Vintage year

2023

Origin

D.O. Valdeorras

Alcohol content

12,5°

Wine Type

White Dry

Vineyards

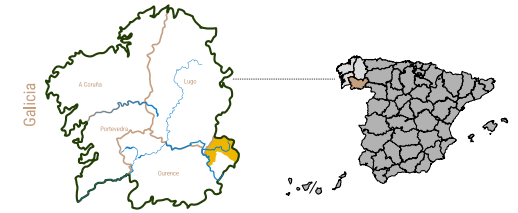
Owned vineyards

5 months

Aging on lees



D.O.
VALDEORRAS



Vineyards and Terroir*

The vineyards are located in the Valdeorras wine region in Galicia. This region is situated in the eastern part of Galicia and is known for its ideal climate and soils for growing the Godello grape. The climate is continental-Mediterranean with an Atlantic influence: warm summers with daytime temperatures of 25–30°C and cool nights, while in winter, temperatures range from 0 to 10°C. The soils are diverse, including slate, granite, and clay, which provide good drainage and minerality to the wines. Rainfall is around 800–1,000 mm per year, most of which occurs in the autumn and winter months, reducing the risk of diseases. These climatic and soil conditions are perfect for indigenous grape varieties, giving the wines structure, bright acidity, and minerality, with characteristic citrus fruit aromas.

Vinification

Grapes are hand-harvested, bunch by bunch, in 15 kg baskets. Controlled fermentation in stainless steel tanks and “sur lie” aging for 5 months with regular batonnage..

Notes from Our Winemaker

The wine has a pale lemon color with bright reflections and medium intensity. It has a pronounced fruity aroma, with notes of citrus, green apple, banana, white plum, and grapefruit, on a light floral background. Mineral and intense. It is flavorful and pleasant, with refreshing acidity and a long aftertaste.

The wine is recommended to be served with shellfish, seafood, light appetizers, and various salads.

Serve at a temperature of 9 to 11°C.

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