

NAME: Beade 25 "Autor"

TYPE: White Young

DESIGNATION OF ORIGIN: Ribeiro

REGION: Galicia COUNTRY: Spain

VARIETIES: 100% Loureira

VINEYARDS: 0.4 ha

ALCOHOL BY VOLUME: 11.5 % (alc/vol)

Author Beade 25 was born from Loureira grape offering a unique variety flavorings, an aromaticity which we have recuperated from our pioneers long ago and returning it to it's authentic singular deserved prominence.

VINEYARD: 25 years have passed giving a total growth of 800 strains, grown in 4 topsails in a trellised vineyard property. This system provides us with the quality grapes needed to make this wine.

PREPARATION: Handpicked in optimal ripeness. The yolk must, after a slight static racking, is fermented in stainless steel tanks at low temperature to maintain the delicate varietal aromas of Loureira.

TASTING: Wine yellow with green hues, bright, projecting the unique characteristics of the variety Loureira. It is denominated as a very aromatic wine with floral notes marked as; white roses, citrus peel and predominance notes of herbs, in which the presence of the scent of laurel stands out. The palate is fresh, lively, balanced body and acidity with a complex, elegant and very persistent aftertaste.

PAIRING: Its marked aromatic notes is an ideal companion for appetizers and meals of fish and shellfish (oysters, grilled lobster, turbot, ...). Its freshness and liveliness in the mouth allow integration in dishes made with mushrooms, nuts, fresh pasta and strong cheeses.

HOW TO SERVE: 8-10°C.

