

# A VILERMA

R I B E I R O

A VILERMA 2024

*white varieties*



The typicality of the Ribeiro Designation of Origin in a traditional blend of native varieties grown in the A Vilerma estate - since 1977 -

## VARIETIES

Treixadura, albariño, godello, loureira, lado and torrontés.

## VINEYARD

Planted on terraces, with a 220-meter slope, in the Avia Valley, the heart of Ribeiro. A 6-hectare estate where 6 different native varieties coexist. Poor, shallow soil, composed of granitic sands and clayey sábregos, with abundance of stone, gravel, and rocks.

## WINEMAKING PROCESS

Fermentation and aging in stainless steel tanks, used 500-liter barrels and oval vats of clay cement. Light aging on lees. Production that respects and preserves the essence of the project since 1977.

## VINTAGE

The 2024 harvest began on September 9th with the initial collection of the Godello and Albariño varieties, followed by Torrontés, Lado, and Treixadura. In the last week of the month, the Loureira variety was harvested. The grapes were in excellent sanitary condition thanks to the year's weather conditions. A rather sunny August helped to complete the maturation process gradually, resulting in a harvest that was well-balanced across the different varieties.

## TASTING

A Vilerma 2024 is a wine with Atlantic influence, characterized by its remarkable intensity of primary aromas. Fruit nuances (apple, stone fruit, melon, and hints of pineapple) and floral notes stand out. Remembering laurel and citrus. It is complex and elegant on the palate. The presence of fruit is very noticeable (apple, melon, stone fruit), combined with herbal notes. Its balanced acidity and persistent, saline finish stand out.

## FOOD PAIRING

Seafood, fish, white meats, rice, and fresh cheeses.

Alcohol content: 13%

Ideal serving temperature: 10°C

