

A VILERMA

R I B E I R O

EL PICAÑÓN 2024



The typicity of the DO Ribeiro expressed through a traditional blend of native red grape varieties from the Avia Valley, planted in the Barreiros estate.

VARIETIES

Sousón, Brancellao, Caíño tinto and Ferrón.

VINEYARD

The Barreiros estate is a small 4,000 m² vineyard planted with native red grape varieties. It is located in the lowest part of the slope in the Avia Valley, allowing for full grape ripening. The soil is poor and sandy, over granitic materials, with limited depth.

WINEMAKING PROCESS

After a careful manual selection on the sorting table, each cluster is assessed for health, ripeness, and balance. Alcoholic fermentation takes place spontaneously, in an environment that respects the varietal character. During this period, gentle pump-overs are carried out twice daily, encouraging a slow and harmonious extraction. Once fermentation is complete, the wine begins its ageing in 500-litre used French oak barrels, where it remains for 11 months.

VINTAGE

The 2024 vintage was marked by moderate temperatures and well-distributed rainfall, especially during spring and early summer. In the Avia Valley, these conditions favoured slow and even ripening of the native varieties.

The result was a harvest of healthy grapes, with good balance between alcohol and acidity, and fresh aromatic profiles ideal for wines of a fluid, elegant style with a strong expression of varietal character.

TASTING

El Picañón 2024 is an Atlantic-influenced red wine. Bright cherry colour with medium intensity. An expressive and delicate nose, showing great aromatic precision. Fresh red fruits stand out _cherry, raspberry and redcurrant_ accompanied by subtle floral notes reminiscent of violet and dried petals. Fine herbal nuances appear, along with a discreet mineral background that adds depth without dominating. With aeration, the wine gains complexity while maintaining an ethereal and elegant profile.

On the palate, the entry is lively and silky, with a fluid and enveloping mouthfeel. The fruit is clear and juicy, supported by well-integrated acidity that brings tension and energy. Fine, polished tannins with delicate grain accompany the wine without overpowering it. The balance between freshness, lightness and structure defines a wine with a long, precise and harmonious finish.

FOOD PAIRING

Oily fish, light red meats, white meats, game and stews.

CURIOSITY

The name of this wine, "*El Picañón*", originates from a cave located within the A Vilerma estate. According to legend, during the Middle Ages this refuge was used to hide those who had lost their sanity.

Alcohol: 12,5%

Ideal serving temperature: 14°C

