



AILALÁ SOUSÓN 2022

Red Wine



Company	Atlantic Terroirs SL										
Owners	Inma Pazos & Miguel Montoto										
Winegrower	Ricardo Carreiro Álvarez.										
Winemaker	Inma Pazos.										
Grapes Origin	Selection from owned parcels in Avia Valley (Esposende and Gomariz)										
Soils	Granitic sands. (sábrego), clay and schist.										
Varietal Breakdown	Sousón 85%, Brancellao, Ferrol, Caiño Longo.										
Orography	Terraces (socalcos) & smooth slopes.										
Vintage	2022: An unusual climatic year for Galicia, with little rainfall and an exceptionally hot summer, which confirms once again that the Gomariz vineyards are in a privileged terroir. Whereas, in the plots outside, there were occasional vegetative stops that slowed down maturation, or even stopped the cycle, in Gomariz, the subsoil water sources kept the plants safe, and they were able to complete the phenolic maturation successfully. The high temperatures during the spring protected from the lurking of the so common fungal diseases, getting to obtain a very healthy vintage. But it has been a harvest where the human factor was, without a doubt, the most decisive, because with very uneven maturation in the different plots, it was necessary to be very careful to ensure the moment of harvesting to collect a balanced harvest, with enough acidity and sugar to build the desired wines. Organoleptically, the wines have low alcoholic degree with a very good volume on the palate that will give us long wines with a good journey over time.										
Winemaking	Grape selection at the vineyard. Temperature control from the very reception of the grapes. Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. Skin contact maceration at low temperature. Alcoholic fermentation in stainless steel under controlled temperature. Salvage yeast. Periodical Pump over and punch down is made. 4 months aging in Barrel. Wine rounds until bottling. Bottled in Fruit Day in July 2024.										
Analysis	<table> <tr> <td>%Vol</td><td>13,1 (13 in label)</td></tr> <tr> <td>Reducing sugar (g/l)</td><td>1,3</td></tr> <tr> <td>Total acidity (g/l)</td><td>5,8</td></tr> <tr> <td>pH</td><td>3,55</td></tr> <tr> <td>Total Sulphites (mg/l)</td><td>70</td></tr> </table>	%Vol	13,1 (13 in label)	Reducing sugar (g/l)	1,3	Total acidity (g/l)	5,8	pH	3,55	Total Sulphites (mg/l)	70
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Total Production (nº Bottles)	10.000 of 75 cl.										
Format	Cases of 12x75 cl.										
Label Explanation	Ailalá is a Galician word, used in traditional folklore that has clear Celtic origins. Not have a direct translation, is a cry of joy and fun. Ailalá!, Ailalelo!, sing and shout when good times are shared among friends. (It's the Galician Olé!).										
Servicie & food pairing	16 ° C. Stews. Iberian Pork, including Iberian ham. Barbecues. Octopus (Pulpo a la Gallega).										
Scores	Robert Parker_WA_Jul24: 90+ ; Guía La Semana Vitivinícola SEVI 2026: 92 ; Vinous_Mar25: 90 ; Guía Peñín 2024: 90 ; Guía de los Mejores Vinos de Galicia 2025_ Oro ; BethWillard-TimAtkinsMW_Mar25: 91 ; James Suckling_Oct24: 90 (2019); Mundus Vini 2020_ Gold (2017); 4º en Ranking de los Mejores Vinos por ≤10 € Mileurismo Gourmet 2019 (2017); Decanter WWA-18_ Bronze 87 (2016); Guía Repsol: 90 (2016); Decanter_Nov17: 90 (2015); Jancis Robinson_Apr16: 15/20 (2014); Elmundovino.com_Jul18: 15.5/20 (2016); Guía Vivir el Vino 2016: 92 (2014)										
Tasting Notes	Aromas of cinnamon, cherry, lilac, chalk, pen spoils. Snuff blonde, violet, wild berry yogurt. In the mouth it is as fluid wine fatty and savoury touch. The tannins are round and sweet. It has a long finish with hints of fresh red fruits.										