



AILALÁ TREIXADURA 2025 White Wine



Company	Atlantic Terroirs SL		
Location	Rúa Do Piorno, 11 Vilagarcia de Arousa_ Pontevedra, Galicia. Spain www.ailalawine.com		
Owners	Inma Pazos & Miguel Montoto.		
Winemaker	Inma Pazos.		
Grapes Origin	Selected vineyards in Ribeiro Appellation.		
Soils	Granitic sands. Sábrego.		
Varietal Breakdown	TREIXADURA.		
Orography	Terraces (socalcos) & smooth slopes.		
Vintage	2025: a demanding vintage marked by challenges such as moderate water stress, low and irregular rainfall, and small grape clusters. These factors limited production but favored balanced ripening and excellent health. A small harvest, but perfect grapes. In Gomariz, this harsh climate resulted in pure wines that display tension, harmony, and aromatic precision. Concentrated and luminous wines, true to the historical essence of the valley, with that crisp fruit and energy born from the vineyard's natural concentration.		
Winemaking	Grape selection in vineyards and sorting table. Temperature controlled from the very reception of the grapes. Pneumatic pressing and musts separation. Naturally strained. Fermentation at low temperature. Remains with its lees until bottling with frequent stir. Bottled in Flower Day in April 2025. Vegan Friendly.		
Analysis	<i>%Vol</i>	13% in label	
	<i>Reducing sugar (g/l)</i>	2,6	
	<i>Total acidity (g/l)</i>	6,3	
	<i>pH</i>	3,34	
	<i>Total Sulphites (mg/l)</i>	130	
Production (nº Bottles)	20.000 of 75 cl.		
Format	Cases of 12x75 cl.		
Label Explanation	Ailalá is a Galician word, used in traditional folk music that has clear Celtic origins. It's a call of joy and happiness. Ailalá! Ailalelo! sung and shouted out in party time. (The Galician Olé!).		
Service & food pairing	Tº: 9ºC.		
	Seafood. Fish with some complexity as turbot, cod, salmon. White meats and cheeses with little healing.		
Scores	Vinous_Sep25: 91 ; Robert Parker_WA_jul25: 91+ ; Guía La Semana Vitivinícola SEVI 2025: 93 ; Guía Vivir el Vino 2026: 91 ; BethWillard-TimAtkinsMW_Mar25: 91 (2023); James Suckling_Oct24: 89 (2023); Guía Peñín 2024: 89 (2023);; Guía de Vinos, Destilados y Bodegas de Galicia 2025: Oro (2023); Decanter Jan24: 91 (2021); Guía Proensa 2018: 91 (2016); Elmundovino.com_Jul18: 15,5/20 (2017); Guía ABC 2016: 93 (2015); Revista Sobremesa_Jun16: 94 (2015); Guía Repsol 2018: 92 (2016); Guía Palacio de Hierro 2014 México: 90 (2013); Jancis Robinson_Jul12: 16,5/20 (2010)		
Tasting Notes	Quite golden in color with wonderful reflections of light - very lively color. The aromatics on this wine are super clean and powerful with lemon curd, apricot, white flowers and seashells. Some wintergreen mint/fennel/cloves note. Ripe melon and sweet lemon. Lots of body. Very dense, needs time. In the mouth notes of apricot, white peach, and peche de vigne. Just picked crunchy peach notes. Lots of zing, some tangerine, blood orange notes. Some lemon and grapefruit peel. Very persistent. Incredible relative value compared to other white wine of this ilk.		