



SEÑORÍO DE
BEADE

Bodegas y Viñedos

NAME: BEADE ORIXE

TYPE: White dry wine - 24 months oak/inox aged

DESIGNATION OF ORIGIN: Ribeiro - REGION: Galicia

COUNTRY: Spain

VARIETIES: Treixadura, Albariño and Godello

VINEYARDS: Selection of 0.5 ha of vineyards in Beade, Avia Valley. Tresilling and traditional pruning. Planting density of 4000 vines per ha. integrated production, toxic free.

ALCOHOL BY VOLUME: 13 % (alc/vol)

SOILS: Granitics sands, shallow, very poor in clay, whit schist areas.

ELABORATION: Elaborated with a selection of grapes harvested manually in vineyards of our property. Do not cut down trees to plant vines and we respect the medium as much as possible. We do not use herbicides and we control to the maximum the application of phytosanitary products.

TASTING NOTES: This wine is golden yellow in color. shiny, deep aroma, with lactic notes, spices, citrus skin, toasted, floral, rose and orange blossom notes.

On the palate, its unctuousness and volume stand out. With a long finish reminiscent of candied fruit and with a soft bitter touch that gives it personality and elegance, this is the result of working with the lees.

FOOD PARING: As it is a full-bodied white wine with intense aromatic notes, it is ideal to accompany fish and seafood made from rice.

It also combines with poultry dishes, pasta and grilled or grilled vegetables

RECOMMENDED SERVING TEMPERATURE: 8-10 °C.

Design revolution

PACKAGING ECO-FRIENDLY:

The most sustainable way to package our wine

- Labels with FSC certificate
- Boxes with water-based ink, without varnish, without plastics, and FSC certified cardboard
- Corks with FSC and CORCK certificates
- Glass bottle with high recycled content
- The whole continent is 100% recyclable

PREMIOS/AWARDS:

- 90 Points Guía Peñin

