

SEÑORIO DE **BEADE** Bodegas y Viñedos

NAME: BEADE PRIMACÍA

TYPE: White wine

DESIGNATION OF ORIGIN: Ribeiro - Galicia - Spain

VARIETIES: 98% Treixadura, 2% Loureira and Albariño

VINEYARDS: 7 ha (Age 25 Years)

ALCOHOL BY VOLUME: 13,5 % (alc/vol)

Beade Primacia is a wine full of nuances which proves the high level of quality which can only be achieved by working with grapes of Treixadura variety.

ELABORATION: Elaborated with a selection of grapes harvested manually in vineyards of our property. After a static debourbage, the first pressing is fermented in stainless steel tanks at low temperatures in order to keep their varieties and characteristics. 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: it shows a straw colour of brilliant yellow, with greenish reflections. Fine and elegant aroma, rich in nuances with a pronounced origin variety. You can find subtle flowery and fruity notes. Intense and balanced taste, long and elegant, with a fresh and fruity finish.

MARRIAGE: Combines perfectly with dishes based on fish and seafood using any cooking method. As we are talking about a dry full-bodied wine it also allows to accompany meat dishes, especially if they have been prepared with dried fruits.

HOW TO SERVE: 8-10°C.

Design revolution

PACKAGING ECO-FRIENDLY:

- 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



AWARDS:

- Decanter 93 Pts - James Suckling 92 Pts - Guía Peñin 90 Pts
- Gold Metal at Guía de Vinos y Destilados de Galicia
- Gold Metal at Baco
- Gold Metal at IWA
- Bronze Metal at Decanter World Wine Awards
- Gold Metal at Challenge Internacional du Vin
- Silver Metal at Concours Mondial de Bruxelles

