



# UNCORKED BY THE SEA



**Cellar Club April 2023**

## **2020 Cume do Avia Colleita 7 Blanco - Ribadavia, Galicia, Spain**

Cume do Avia Colleita Blanco is an organic white wine made with the by Cume do Avia in the DO Ribeiro (Galicia) region. Cume do Avia is run by Diego, Álvaro, Fito and Anxo, four cousins who decided to leave their jobs and dedicate their lives to viticulture in Eiras do Mouros, the village where their grandparents were born. They recovered abandoned vineyards and used ancient Galician methods. A crucial part of their wines' character is the minerality that is imparted, intensely and distinctively, by each of the different terroir that cross their plots. Each plot has a unique and interesting geological profile. As their vines gain maturity, the complexity they can harness from these vineyards is finally coming into their own. The vines are cultivated using certified organic agriculture and no chemical products, choosing biodynamic treatments instead. This wine is a blend of 58% Treixadura, 22% Albariño and 20% Loureira Blanca varieties and is a pure, fresh and elegant white wine. It has intense aromas of exotic fruit and citrus and notes of freshly cut grass. On the palate it is fresh, smooth and well structured. A wine with fruity sensations, refreshing acidity and an elegant finish. Freshness, elegance and purity, as if the team at Cume do Avia captured the Spring in a bottle.

Pairings: Aperitif, White fish, Seafood Paella, Pasta, Pizza, Salmon, Sushi, Sashimi, Scallops, Squid, Octopus Salad, Ceviche, and Rice dishes

## **2019 Rafael Palacios Louro Do Bolo Godello- Valdeorras, Spain**

Rafael Palacios began his wine project in Valdeorras in 2004, purchasing mature vineyards of the indigenous Godello variety from older local growers. The extreme topography and low productivity of the soil led to almost complete abandonment of grape production in this tiny but historic county, cultivated traditionally on terraces. Small plots are the result of inheritances drawn by lot, often out of a hat, called "Sorte" in the Galician language and the inspiration for the name As Sortes, one of their wines. Godello is native to northwest Spain and has experienced a major revival in the last 20 years. It rarely reaches the level of richness, balance and complexity as it does in the hands of Rafael Palacios. Having left his family's estate in Rioja in 2004, Rafa settled in the Val do Bibei, a rugged, weathered and off the beaten path sub-zone of Valdeorras. Louro is a blend of Godello with a small amount of Treixadura, a very aromatic and balsamic grape. That small percentage is noticeable in the aromatics, giving Louro a different profile from AS Sortes, more herbal and balsamic. The wine shows the freshness from the year and a salty finish coupled with the electricity from the granite. RP 93 PTS

Pairings: Seafood is an obvious match, especially heartier choices like lobster, scallops, crab and halibut. But shrimp, prawns and pretty much any but the most delicate preparations will do, as well as salads, vegetables and lighter chicken dishes.