

Pago Cativo

White O Forte



DESIGNATION

OF ORIGIN:	Ribeiro
CLIMATE:	Atlantic
GRAPE(S):	Treixadura 50%, Albariño 20%, Godello 10%, Torrontes 10%, Caiño Blanco 10%
SOIL(S):	Granite, slate
ELEVATION:	100 - 280 meters
VINE AGE:	15 - 70 years old
FARMING:	Sustainable-biodynamic
PRUNING:	Espaldera
PRODUCTION:	350 cases



The Ribeiro origin is located in meridional Galicia, in the northwestern edge of the province of Ourense, in the confluences of the valleys formed by the Miño, Avia and Arnoia rivers. The peculiar climate is favoured by natural barriers and the situation in southern Galicia, which protects the territory of sub-Atlantic squalls and provides an Oceanic-Mediterranean transition ecoclimate, so it's humid and average temperatures of 14.5 °C annual average. The characteristics between the Oceanic and Mediterranean climate allow the fruit of the vines to ripen, preserving aroma and acidity. The wines of this designation are a series of combinations of exquisite fruity and floral scents, which often surprise to be made with traditional indigenous varieties and to have a strong personality that makes it incomparable.

Pago Cativo White O Forte is a cuvée made especially for Vinos de Terruños by Familia Pastor Gilabert in collaboration with winemaker Alvaro Bueno.

Vinification: Cold maceration paste and sweet lees, controlled fermentation.

Character: Greenish yellow with a fresh golden glow, fruity with fennel and laurel notes, excellent acidity with hints of citrus.

Food: Fish, seafood, appetizers, rice, Asian food.