



offering the world's most fascinating examples of this varietal...



ADEGA EIDOS

RÍAS BAIXAS • PADRIÑÁN - SANXENXO

Manuel Villaustre & Marcelo Radío, Proprietors

Founded in 2000, Adegas Eidos produces Albariño from grapes grown exclusively in and among the Sanxenxo gardens at Rías Baixas' southern extreme of Val do Salnés. This unique south-facing slope overlooks the sea, benefitting from outstanding exposure enhanced by reflection of the sun off the water and a wind-sheltering stand of eucalyptus trees at slope crest. This is the source of the region's most superb fruit, promising greatest concentration and intensity.

"Eidos" refers to these garden arbors of Sanxenxo where vines are ungrafted more often than not and typically exceed 50 years of age. Adegas Eidos owns and/or controls 100 such micro-parcels totaling an astounding 20 acres. Owners Villaustre and Radío have built a state-of-the-art winemaking facility overlooking Sanxenxo harbor. Grapes undergo vigorous selection in the vineyards and are further sorted prior to destemming, crushing and cold maceration. Natural yeasts and temperature control ensure long fermentations and natural clarification; the wines are left on their fine lees until bottling.

EIDOS DE PADRIÑÁN ALBARIÑO

Tanzer's IWC on the 2008: **90 points** "Pale gold. Racy lemon and green apple aromas give way to richer melon and peach with air. Smooth and gently sweet orchard fruit flavors are braced by a note of bitter lemon zest and show a talc-like mineral quality on the back end. Suavely blends energy and power, finishing with tangy citrus and succulent herb qualities."

Wine & Spirits (Aug-2010) on the 2008: **92 points** "It has a distinctive, rosy red fruit character, hinting at persimmon, broadening to toasted almond and honey. The finish opens and lasts. The wine already has intriguing resonance, and should only gain over the coming months in bottle."

VEIGAS DE PADRIÑÁN ALBARIÑO

Created from 40-80 year-old, ungrafted vines, Veigas de Padriñán is micro-fermented in an isolated fermentation facility within the winery – a paragon of the appellation, this extraordinary Albariño is bottled after 9 to 11 months on the fine lees.

Tanzer's IWC on the 2008: **90 points** "Light yellow-gold. Floral honey, melon and pear on the nose, with dusty mineral and lemon pith notes adding vivacity. Bracing and sharply delineated, offering zesty lemon and green apple flavors and a dusty mineral quality. The dry finish features a strong echo of citrus zest. This would be great with raw oysters."

Wine & Spirits (Aug-2010) on the 2008: **91 points** "... this is more ambitious and powerful. The tension between its lime-citrus fruit and briny mineral components comes across as volatility, the unctuous fruit and tart acidity not completely integrated. It needs time to meld or something substantial to match, like grilled merluza (hake)."

Thank you for your time and for your interest in Connoisseur Wines.

CONNOISSEUR WINES • 7510 NORTH CALDWELL AVENUE, NILES, ILLINOIS 60714 • 847.588.1300

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