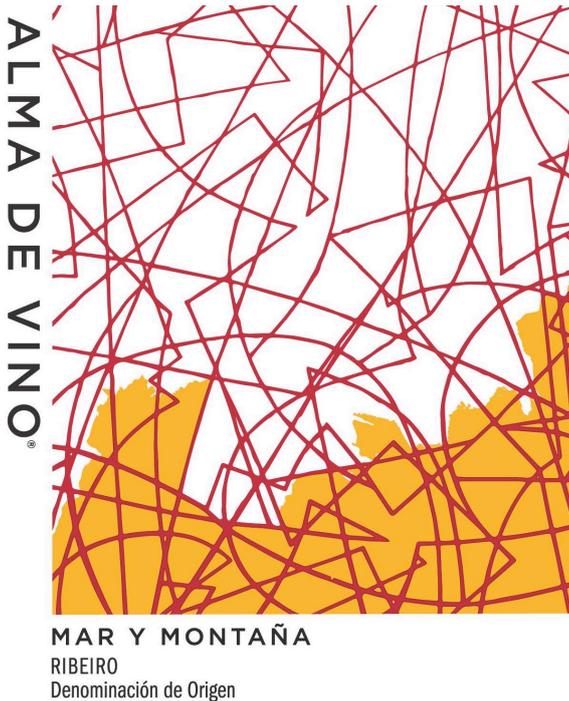


Alma de Vino Mar y Montaña 2017
D.O. Ribeiro



Wine: Treixadura, Torrontés, Godello, Albariño, Loureira; three months sur-lie, no oak.

Place: winery is located in the D.O. Ribeiro (Galicia's oldest D.O.), just 50 miles inland from the North-West coast of Spain with 40 parcels of vines scattered amongst the Galician mountains; vines benefit from a unique Atlantic-Mediterranean microclimate that allows grapes to ripen properly and yet retain acidity; the Miño river helps to moderate summer temperatures which can reach 100 F.

People: the vineyards have been in the Fernandez family for three generations since 1920 and April Cullom collaborates with the family winemaker Oscar to express the "soul" of the Galician vines.

Viticulture: sustainable farming, 10 hectares of native Galician grapevines (ranging in age from 10 to 100 years old) are planted in a combination of soils, predominately granite with some sandy-loam, slate and pudding stones, at 900 feet on average; younger vines trained on espalier Guyot, the older vines in their original bush-vine form; orientation of vines depends on microclimate; minimal treatment to respect the environment.

Winemaking: 48 hours cold maceration followed by fermentation in stainless-steel tanks and 3 months sur-lie, no oak. April Cullom and family enologist Oscar Fernandez created a special *cuvée* of native Galician varietals to achieve a high-acid, aromatic white wine, expressive of the local Galician terroir.

Artwork was curated by April Cullom and created by her uncle Sergio Gonzalez Tornero, whose family originated in Nájera (Logroño, Spain). His "alma" met the "alma" of Adrienne Cullom in Paris while studying art and the rest is history. "Mar y Montaña" reflects an expressive, acid-driven white wine made from native Galician grapes grown in the mountains near the sea.

Analytical Data:

Alc. – 12.5%

Acidity – 5.02 g/l

pH – 3.65

R.S - 2.3 g/l

So2 – 125 mg/l

