

Bodegas A Portela

NAME: *Señorio de Beade*
TYPE: *White wine*
DESIGNATION OF ORIGIN: *Ribeiro*
REGION: *Galicia*
COUNTRY: *Spain*
VARIETIES: *Treixadura, Godello and Torrontes*
VINEYARDS: *10 ha*
ALCOHOL BY VOLUME: *11.5 % (alc/vol)*

TASTING: It is of a pale straw-colored yellow with greenish reflections. In the nose, fine nuances of high intensity appears with notes of fleshy fruit, raw almond and hints of fine herbs, fennel and flowers are appreciated. It is very rich in mineral and variety expression. In the mouth, it is balanced, with a good acidity that gives it its freshness. Fruity feeling in retronasal breathing.

PAIRING: White Señorío de Beade, due to its fruity notes and freshness in the mouth, combines well with fresh, steamed or grilled vegetables, asparagus, artichokes and aubergines etc. This wine also works well with fresh egg pasta made with creamy sauce and Parmesan cheese. Being a dry white wine, it is a fine accompaniment to shellfish, white fish and slightly spiced dishes.

HOW TO SERVE: 8-10°C.

Prizes:

- 86 Points *Guía Peñin 2014*
- Silver Metal at *Guía Vinos de Galicia 2014*

