

# Sacabeira

Iria Otero Mazoy followed up her first bachelors degree as a pharmacist with another bachelors from the University of la Rioja in winemaking and a foundation in research methodologies. Perhaps her approach to winemaking was destined to be analytical but her current project, Sacabeira, demonstrates a level of inspiration that ensures her success. Her career has included winemaking in Rioja, Rías Baixas and Navarra as well as marketing and business roles with wineries including Dominio do Bibei. But upon completing her doctorate in 2015—focused on cultivations' impact on the composition and aromas of Albariño—she released the first vintage of her very own wine, Sacabeira. In 2018, she completed a new cellar that she designed and rebuilt herself. Her winemaking approach is non-interventionist as she focuses on growing and selecting fruit with tremendous intention and then blends and ages her Albariño as one of a growing number of producers that recognize the long-term potential of the variety.



Souto

Igrexa

Castrelo

The fruit of Sacabeira is sourced from three vineyards in the Val do Salnés region of Rías Baixas. The Souto vineyard was planted in shallow soils of decomposed granite in 1983. The vineyard sits at 55 meters above sea level in Barrantes, surrounded by a forest of Eucalyptus trees with rows sloping northwest towards the river. A Igrexa is the younger vineyard of the three and is situated in Tremoedo. A Igrexa is the farthest away from the river and sits in a valley floor with more compacted sandy, granitic soils. The fruit from A Igrexa offers the ripest fruit at harvest with the other two vineyards showing the influence of cooling breezes of the Ria de Arousa. Souto and A Igrexa contribute the most towards the body of Sacabeira. The third vineyard of Sacabeira is Castrelo. Castrelo has the oldest vines dating back to the early 1970's and is closest to the Atlantic influence where the well-draining soils have more schist and sand than the other vineyards. With this proximity to the river, the soil and cooling winds of Castrelo produce a wine with the classic salinity and minerality of Val do Salnés with high-toned notes of white flowers and aromatic herbs.

ALBARIÑO

EDWARD  
WINES & SPIRITS



**Varietal/Blend:** Albariño

**Farming Practices:** no pesticides

**Altitude:** 55m and below

**Soil:** shallow granitic soil (Souto) / sandy granite soils (A Igrexa and Castrelo)

**Vine Training:** pergola

**Harvest Technique:** by hand on 21<sup>st</sup> of September

**Year Vines Were Planted:** Souto, 1983 / A Igrexa, 1987 / Castrelo, 1970

**Yeast:** ambient

**Fermentation:** whole-cluster press to stainless steel

**Malolactic:** none

**Maturation:** 11 months on fine lees / bottled at start of September 2017

**Sulfur:** 26mg/L (free SO<sub>2</sub>)

**Alcohol:** 13.3%

**Acidity:** TA8.23 g/L // 3.03 pH

**RS:** 1.9 g/L

**Fined:** no

**Filtered:** yes

**Country:** Spain

**Region:** Galicia

**Sub Region:** DO Rías Baixas (Val do Salnés)

**Vineyard:** 3 plots from Souto, A Igrexa and Castrelo

**Production #s:** 5,690 bottles