

FHIOR

Galician Wine Tasting

09.03.22

Bodegas l'Ombre, Treixadura, Ribeiro 2018

100% Treixadura

Jorge Pérez farms 1.4ha of low yielding old vines (70-110 years old) on the Granitic soils of Ourense, close to the river Minho. Vinification, in the 15th Century Winery, whose thick walls provide a constant, year round temperature of between 8-9c, is as hands off as possible with no SO2 used, instead the grapes being protected by a living veil of Flor. This is a vibrant expression of Treixadura, fragrant with notes of golden pear, lemon & delicate blossom. The palate is bright and lifted with green pear and lemon curd and a certain oiliness that is reminiscent of Sémillon.

Bodegas Carballal, Sete Cepas Albariño en Rama, Rías Baixas 2019

Albariño

Located in Cambados, Salnés Valley, Bodegas Carballal farm organically with no recourse to pesticides or herbicides, no easy task with the Atlantic 1200mm + rainfall of the Rías Baixas. This cuvée comes from a plot of vines planted in 1978, En Rama means 'from the branch', a raw, pure, unadulterated expression of the grape - unfiltered, unfinned and without SO2 additions - this is a distinctive expression of Albariño with a nose of bruised apple and chamomile and a palate of yellow pear and apricot with a pleasing viscous density.

Bodegas Viña Somoza, Egedia, Valdeorras 2019

Godello

Viña Somoza are devoted to the Godello grape, a native Galician variety that was almost rendered extinct by phylloxera. Winemaking in Valdeorras stretches back to Roman times and the grapes for the Egedia come from a special plot in Treval de Rubiá - 0.35ha of 45yo Godello, planted using historic clones, on South facing clay-limestone at 450m elevation. The nose has subtle white peach and quince notes, but this wine is all about the palate with a beautiful weight and Burgundian richness with concentrated, mouth filling nectarine and peach with a very long finish.

Antonio Miguel Amil, Boas Vides, Ribeiro 2018

30% Carabuñeira, 20% Garnacha, 20% Brancellao, 10% Sousón, 10% Espadeiro, 10% Zamarrica

Antonio Miguel Amil farms his assorted plots of indigenous Galician varieties, less than 3ha, using organic and biodynamic principles and a light touch in the winery - different grapes and plots are fermented individually, with a long maceration, allowing each to reach their full potential. The nose has a deep and brooding character with Black Cherry, blood orange and cherry stones, whilst the palate has sweet red cherry fruit, with a mouthwatering saline character, a gentle tug of tannin and a present but beautifully integrated acidity that follows through to the finish. A true taste of Galicia.

Quinta da Muradella, Gorvia Tinto, Monterrei 2015

Grapes: 90% Mencía, 5% Bastardo, 5% Caiño

José Luis Matero's life's work has been to restore abandoned vineyards and lost viticultural traditions of the Mountainous regions of Monterrei, a region where winemaking predates Roman influence. This is a remote and dramatic region, a transitional climate between Atlantic and continental influences with steep, terraced vineyards at up to 850m and minuscule yields, this is no easy place to make wine. Gorvia hails from a 1 ha plot on slate and clay, a large portion of whole bunches are used with a stainless steel fermentation to preserve fruit character, followed by long macerations. Based around Mencía this wine has a beautiful nose of strawberry fruits with thyme and dried flowers, the palate has red cherry & pomegranate fruit with a hint of sourness, really alive, vibrant & fresh. Elegant & quite lovely.

Adega Algueira, Serraldelo, Ribeira Sacra

Brancellao

The Hallowed and vertiginous slopes of Ribeira Sacra were hewn by the Romans 2000 years ago and long maintained by local monasteries. Brancellao has been dubbed Galicia's Pinot Noir and is a truly high quality, high potential grape - there is a touch of the best Barbaresco too here. Coming from Schist and slate soils, whole bunches of grapes are foot trodden - a pale and translucent brick red colour with a pleasantly rustic nose of pu erh tea, earth and black pepper. The palate has crunchy and vivid red fruit, framed by chewy, sinewy tannins and a touch of tar. Quite superb.

Charcuterie

Lomo / Air Dried Ham / Saucisson Sec

Cheese

Valdeon / Manchego Iniesta / Murcia al Vino

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Fion

Fion is a wine agency based in Edinburgh, founded by Vera Cebotari & Miguel Crunia in 2020.

They specialise in the acquisition and sale of fine wines, with an emphasis on those from emerging regions.

They are devoted to good winemaking and thoroughly research each winemaker.



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East Coast Cured

Husband and wife team Steven & Susie Anderson launched the family charcuterie company East Coast Cured in 2017.

They celebrate the very best of Scottish produce, sourcing meats directly from local farms, to create a range of outstanding Scottish charcuterie.



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Upcoming Events

Raúl Pérez Wine Dinner
13.04.22

Port Masterclass
20.04.22

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