

# **GUITIAN WINES**

## **A TAPADA ESTATE**



-The white wines with most awards in Spain -  
100% Godello

**Press kit**

May 2020



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# 1. Presentation

The estate occupies an area of 12 hectares, 10 of which are used to cultivate the native grape variety "Godello". The rest of the property is occupied by the winery, built in 1995, and an ancient magical chestnut wood in the northern part of the terrain.

The winery is set within the Valdeorras appellation and what makes Bodegas "A Tapada" stand out, is the way that both M<sup>o</sup> Carmen Guitian, in administration, and Senén Guitian who cultivates the vines, attain along with the leading edge vitification used in the winery. These wines with such a marked personality and excellent quality, and the Guitians have been pioneering in the growing of this variety of grape having them worthy of the most important international accolades.

The Guitian wines are produced with grapes grown only on the "Á Tapada" estate and the size of the winery is governed by the amount of grapes produced in situ thus allowing the winery to be classified as an Estate Winery, where the nature of the vine producing ecosystem manifests itself in the wines made on "Á Tapada".



## 2. The vineyard

### Soil

The land, in which the vines grow, slopes southwards, the gradient being between 10 and 15 %. The Ordovician slate geological composition of the soil is of excellent quality for vine growing, unlike the lower reaches of the area where the soil is made up of shale and Silurian slate. The soil is dark brown, with the presence of coarse elements originating from the mother rock (slates) being abundant. It's quite deep, the texture is silty-clay like and well drained. The organic matter content is sufficient and the pH is slightly acidic.

### Climate

The "A Tapada" estate is located in the eastern most area of the Valdeorras region, on a terrain sitting at the foot of the "Peñas Marias" mountains, the vineyard being on a "Midday" facing slope which guarantees optimum exposure to the sun and excellent protection against the cold north winds.



“A Tapada” benefits from being influenced by a micro climate within the dominions of the Valdeorras region, this climate is influenced by the Atlantic with continental characteristics. The special position of the vineyard means that the both the sunlight and temperature conditions are excellent for the vines cultivated there, bearing in mind that they are situated within a region where the climate is more extreme and in consequence, problematic when it comes to the growing of vines.

The vineyard is located at 500 meters above sea level practically at the limit of the height above sea level where grapes can be grown, in the region vines are cultivated at between 350 & 550 meters above sea level.

Mean annual temperature: 12°C  
Maximum absolute temperature: 33°C  
Minimum absolute temperature: - 5°C  
Frost free period of time: 150 days  
Mean annual rainfall: 850-1,000 mm.  
Rainfall: 95 days  
Dry period: April to May.  
Summer : Dry and sunny  
Annual sunlight : 2,800 hours



## Viticulture

The Godello vines coming from a very old pre-phylloxera clone were planted in the year 19.85, the spacing being 2.65 meters in the rows and 1.20 meters between the vines, meaning that the density of the plantation is close to 3,100 stocks per hectare.

Training is done using the trellis system and the pruning is done using the “ Daga and Espada” method as it is called in Spanish or as is more commonly referred to as the double Guyot method. This method of pruning results in leaving spurs with two buds visible and rods of between 6-8 buds visible which comes to a total of 24,800 to 27,900 buds per hectare.



The average grape production is around 8,000 Kg per hectare, which means that the average yield of grapes per vine is 2.6 Kg. That is not an excessive amount if we were to compare it to the yield of other plantations of white grapes in Galicia, together with an adequate exposure and well handled abundant vegetation, resulting in obtaining a very balanced and excellently ripened grape harvest.

Fertilizing the land is not generally necessary, being done at most, when deemed necessary, using either compost or ecological slow mineralization compost like animal manure.



When it comes to phytosanitary or plant protection treatments to keep at bay pests and vine diseases, a sustainability policy is observed, avoiding excesses detrimental to the environment, using, nearly exclusively sulphur and copper sulphate for pest and fungus control. The favourable microclimate of the "Á Tapada" estate, situated on an elevated and well ventilated zone hampers the accumulation of humidity in the vineyard, the latter is the principal cause of the diseases produced by fungi.

### 3. The winery Winemaking

The winery is a modern set up, designed by Ramón Guitian and Pepe Hidalgo. It was built at the beginning of the nineties and is fitted out with the most modern technology for the making of white wines. Both its size and design uniquely and exclusively respond to the grapes produced in the "Á Tapada" estate taking into account the variety and the singularity of the grape.

The ripening of the grape is controlled so as to know as to when the optimum moment to harvest is. This is done in just a few days before the end of the month of September. Unlike the vineyards situated at the end of the of the river Sil valley, the Á Tapada vineyard which is at a higher altitude harvests later there, the grapes ripen a couple of weeks later which means that the ripening is slower with greater balance and aromatic expression.

Harvesting is done using small 20 Kg crates and the elaborative process is totally in concordance with the fruit, minimizing to the maximum the usage of mechanical processes. Beginning with the de-stemming, then the pressing of the grapes, followed up by a measured pre-fermentative cold maceration and a light pressing after which the low temperature static settling of the must is done and to finish, the low temperature alcoholic fermentation, from which wines of high standards and personality are achieved.

The greater part of the wines are fermented in stainless steel, while the rest are fermented in French and American oak casks along with a small amount fermented in Acacia wooden casks. The "Á Tapada" winery has pioneered the use of lees in Spain, producing the first wine aged over lees without the use of wood. It has also been first when it comes to the use of Acacia wooden casks and has also demonstrated the longevity and excellent evolution of a white wine aged in a bottle for more than 50 months.





## Enology

The enologist Pepe Hidalgo and his colleague Ana Martín are both in charge of the making of the wines on the state since the winery was founded and along with the late Ramón Guitián they designed the winery.

Our winemakers of renowned prestige are the authors of numerous Red and White Spanish wines, many of them to be found in Galicia and in other reputed wine producing areas such as: Rioja, Ribera del Duero, Cigales, País Vasco, Empordá, La Mancha, Utiel-Requena, Cantabria, Mallorca, Tenerife, etc.

## 4. Wines

### Guitián young wine 2019

- Varietal composition: Godello 100%
- Alcoholic strength (% per Vol):13.5%
- Total acidity (g/l TH2). 5.4
- Volatile acidity (Gr /l):0.3
- pH:3.3
- Depleted sugars (gr/l):1.5
- Total sulphur dioxide mg/l):120

#### Visual Phase:

Clear and brilliant. Colour: Straw green and yellow.

#### Olfactory phase:

The Godello wines are greatly intense and strongly aromatic wines with bold varietal personalities.

- Grapefruit, Peach and Lavender (José Peñín)
- Lychees, flat Peaches, Laurel, Rose petals, Box, Eucalyptus and Camomile. (Andrés Proensa)
- Tropical Fruit, Green Apple and Hay. (Bartolomé Sánchez)
- Spectacular in the nose, for the amount and quality of the aromas as well as its sophistication Floral, nearly dried fruits, Grape skins, Grasses and lavender. (Rafael -García Santos)
- Fruit, Melon and Hay. (Victor de la Serna)
- Tropical fruit and White flowers. (Javier Rueda)
- Tropical Fruit, Quince, Laurel and Thyme. (Alfred Rexach)
- Grapefruit, Lime and Exotic fruit. (Carlos Delgado)
- A very fruity aroma with a tropical fruit background and a hint of Green Hay. (Guía Campsa)
- Aromatically fresh and clear, recently reaped hay and white fruit (Apple) with a hint of flowers. (Sobremesa)
- Complex and delicate fruity aromas, (Apple compote, Passion fruit) floral (Valerian/Speedwell) vegetals, like hay. (El Mundo)





-Mature fruit aromas (Melon) grasses, White Flower and citrus fruits. (Guía de vinos Gourmets).  
 -Guitián is phenomenal! Greenish Gold colour, the nose is spectacularly mineral, with wood smoke, flowers, citrus and tropical fruits (Melon and Apricot) followed on with a large variety of complex flavours and great body. It has an excellent aromatic persistence right to the end of 45 seconds. It is the only wine which has sufficient strength to accompany Veal, Pork and tasty fish. Drink it within 2 to 3 years. (Robert Parker. 93 points).

### **Tasting Phase:**

In the mouth they are wines with perfect acidity, sweet, silky, rounded, oily, structured, and powerful, having a lot of fruit and a slightly bitter finish. They are wines that have a great body in the mouth and a lengthy aromatic finish qualities duration similar to the direct aromas described previously.

### **Evolution:**

The evolution of the wine in the bottle is excellent, reaching more complex hues, where in addition aromas of kerosene, honey, bitter orange peel and dried fruit, being fresh and full of aromatic sensations in the mouth.

## **Guitián aged on lees 2019**

- Varietal composition: Godello 100%
- Alcoholic strength (% per Vol):13.5%
- Total acidity (g/l TH2). 5.5
- Volatile acidity (Gr /l):0.3
- pH:3.3
- Depleted sugars (gr/l): 1,3
- Total sulphur dioxide mg/l):130

**-The first Spanish wine aged on lees in a tank, weekly riddling throughout four to six months.-**

### **Visual phase:**

Clear and brilliant, Colour: Straw green and yellow.

### **Olfactory phase:**

Intense and complex stone fruit aromas (fresh and sun dried peach) and citrus fruits (orange peel), vegetal hints (Fennel) with a white flower finish.

-Spectacular in the mouth, having a marked floral character, hydrocarbon and mineral notes, elegant hints of Box wood, straightforward and notably intense. (M.Zeberio.Viandar)

-Subtle white flower notes, coconut and aromatic herbs, along with varietal fruits such as Grapefruit. A wine greatly intense aromatically, fruity, excellently structured rich and well balanced. (Carlos Delgado, El PAIS)





-Notably Intense, Aromas of yellow plums, flat peach, watercress, Fennel, and white pepper. Hints of apricot, lime, spring water and aromatic herbs. (Guía Gourmets)

-Fruit and white flowers, citric fruit pulp and lemon grass. (Guía La Semana Vitivinícola)

### Tasting Phase:

Strong and fresh tasting, of great length and aromatically persistent and complex.

-Is it possible to encounter a wine which is "serious" and at the same time delicious? Well, it is possible and this wine makes it apparent, marrying intensity and mellowness, elegance and a marked fruitiness. (Alfred Rexach, MAGAZINE)

-The wine transforms in to an organoleptic filigree or watermark of surprising character and personality. The wine gains in volume and in how unctuous it is without having to resort to the wood and it regales you with a full bodied wine in the mouth charged with serene emotions. (Carlos Delgado, EL PAIS)

### Evolution:

The evolution of the wine in the bottle is excellent, reaching more complex hues, where in addition aromas of kerosene, honey, bitter orange and dried fruit, being fresh and full of aromatic sensations in the mouth.

## Guitián fermented in oak casks 2018

- Varietal composition: Godello 100%
- Alcoholic strength (% per Vol):13.5%
- Total acidity (g/l TH2). 5.5
- Volatile acidity (Gr /l):0.4
- pH: 3.3
- Depleted sugars (gr/l):1.3
- Total sulphur dioxide mg/l):130

### Visual phase:

Limpio y brillante. Color amarillo dorado con tonos verdosos.

### Olfactory phase:

Intense and complex stone fruit aromas (peach) and citrus fruits (Grapefruit), vegetal hints (Fennel), Dried fruits (Almonds), all of which are in harmony with the aromas originating in the oak casks (smoke, Coconut and vanilla).

-Mature white fruit with a slight but lively suggestion of sweet and sour, a hint of citrus fruits and of herbs, ROBLE TRAMADO, somewhat smoky, plum liquor, spice notes (Maqui berry and white pepper) and minerals. (Guía La Semana Vitivinícola)

-Intense and aromatic, reminds one of stone and white fruits, fresh grasses, camomile flowers, puff pastry, smoked meats and vanilla. (Guía Gourmets)





- Nicely intense nose, very ripened stone fruits, Peach, Quince and dairy produce, syrups, Fine lees, Floral notes (Elder tree flower), camomile, and casks.(Vivir el Vino)
- Intense aromas, white and exotic fruit notes (Pineapple), having a smoky oak and aniseed background. (Guía Peñin)
- Mature fruit notes (Quince), balsamic notes (Laurel and Eucalyptus), toasted and spiced. (Sobremesa)
- Creamy notes. (Butter) Toasted (Cereals and toasted seeds) with a touch of spices (Aniseed and red peppers) Ripened fruits (Plums and Quince) (Mikel Zeberio, VIANDAR)
- Intense and aromatic, reminiscent of stone and white fruits, fresh herbs, camomile flowers, puff pastry, smoked meats and vanilla. (Gourmets)

### **Tasting Phase:**

Strong tasting and fresh in the mouth, having great length and a highly aromatic persistence and complexity.

- Savoury, fresh and balanced in the mouth, hints of apple, yellow plum, spicy, creamy notes, citric fruits and a delightful farewell. (Gourmets)
- Strong, savoury, dry, mineral with a slight touch of exotic woods (Incense and Sandalwood), excellently structured, lees, a somewhat salty background, floral, white fruit, mountain herbs and balanced when it comes to acidity. (Guía La Semana Vitinícola)
- Having lively acidity, light-hearted, well bodied, a hint of Grapefruit on the palate and an agreeable aftertaste or farewell. (Sobremesa)

### **Evolution:**

The evolution of the wine in the bottle is excellent, reaching more complex hues, where in addition aromas of kerosene, honey, bitter orange peel and dried fruit appear, making it fresh and full of aromatic sensations in the mouth.

## **Guitián fermented in acacia casks 2013**

- Varietal composition: Godello 100%
- Alcoholic strength (% per Vol):13.5 %
- Total acidity (g/l TH2). 5.3
- Volatile acidity (gr /l):0.4
- Depleted sugars (gr /l):1.2
- Total sulphur dioxide mg/l):130

**Only made in exceptional years and with a very limited production (500-1,000 bottles) made using a part of our best grapes, fermented in Acacia wood casks.**

Acacia wood has far less tannins than Oak, particularly when it comes to bitter and astringent elegant tannins, exhibiting somewhat higher concentrations of flavonoids, which coupled with a greater permeability, provides the wine with a rather more intense golden colour. The aromas which are released into the wine are very different to those like coconut, vanilla, and spices typical of oak, releasing much more subtle perfumes which remind one of exotic woods like sandal and Incense among others.



In the mouth these wines turn out to have more body having greater volume and body, due to the abundant release of polysaccharides contained in this wood, let us not forget that from this species Arabic or Acacia gum is obtained, being used also in wine making as a colloid stabilizer and as an additive for increasing the sensation of volume in the mouth. The degree of toasting shouldn't be too elevated so as to preserve the peculiar aromatic characteristics that this wood has to offer and to also avoid the aromatic deformation produced by a very toasted wood, it has smoky and coal notes which can undermine the aromas of the varietals present in the wine.

### Visual phase:

Clear, brilliant, golden yellow with green hues.

### Olfactory phase:

Intense and complex stone fruit aromas (peach) and citrus fruits (Grapefruit), Dried fruits (Almonds) and vegetal hints (Fennel), all of which are in harmony with the aromas originating in the Acacia casks (oriental woods: sandal and incense)

-Aromatic and notably intense, reminiscent of Apple, Quince, vanilla, toasted Butter, Balsamic, Minerals and white flowers. (Guía Gourmets)

-Intense aroma, elegant Terpene or Resin touch, Toasted wood, dried grasses, mature fruit (Apricot) Hints of citrus grasses, dried fruits and spices, Ginger and Maqui berry. (Guía La Semana Vitivinícola)

-Fresh, unctuous, Lengthy in the mouth, hints of stone and white fruits, pastry cream, aromatic herbs, Menthols and Fennel. (Guía Gourmets)

### Tasting phase:

Strong tasting and fresh in the mouth, having great length and a highly aromatic persistence and complexity.

-Strong, savoury, dry, mineral with a slight touch of exotic woods (Incense and Sandal), excellently structured, lees, salty background, floral, white fruit, mountain herbs and balanced when it comes to acidity. (Guía La Semana Vitivinícola)

### Evolution:

The evolution of the wine in the bottle is excellent, reaching more complex hues, where in addition aromas of kerosene, honey, bitter orange peel and dried fruit, being fresh and full of aromatic sensations in the mouth.



## Guitián +50 months bottled 2014

- Varietal composition: Godello 100%
- Alcoholic strength (% per Vol):13 %
- Total acidity (g/l TH2). 5.3
- Volatile acidity (gr /l):0.3



- Depleted sugars (gr /l):1.2
- Total sulphur dioxide mg/l):110

**As the years go by we observe the splendid evolution of the Godello grape variety in the bottle, that being the reason as to why we decided to a long bottled ageing, of it, for 50 months, something unusual with Spanish wines and which confirms the great quality of this Galician grape. The wine evolves in a reductive environment and in total darkness. The resulting wine is splendid, second to none to any of the central European quality wines.**

#### **Visual phase:**

Clear, brilliant, golden yellow with green hues.

#### **Olfactory phase:**

The evolution of the wine in the bottle is excellent, reaching more complex hues, where in addition aromas of kerosene, honey, bitter orange peel and dried fruit appear.

-Aromas of mature Quince, subtle reduction notes: Hydrocarbons, pickles, smoked butter, balsamic, mineral, wood ash Laurel and aniseed notes. (Guía Gourmet)

-Rich in aromatic nuances, having subtle fruits, Floral, Musk tones, minerals and finely herbaceous (Box). Andrés Proensa)

-Intense Aroma. Marked infusion and herb liquor character. very spicy (Cardamom and Ginger), Lees and plum skin, very ripe Mirabelle plum and lemon rind. (Guía La Semana Vitivinícola)

-A sensation of depth in the nose, having quite a few subtleties (white fruit, flower petals, box, fresh grasses, silica and musk) well assembled in an altogether delicate harmony. (Andrés Proensa)

#### **Tasting phase:**

Strong tasting and fresh in the mouth, having great length and a highly aromatic persistence and complexity.

-Strong in the mouth, soft, exceptional texture, Plum jam notes, ripe Grapefruit pulp, Apricot skin, acid-sweet at mid palate(boiled fruits and candied fruit) certain trace of sticky and sour fruit , singular(Guía La Semana Vitivinícola)

-Silky in the mouth, fresh, very soft, tasty, expressive and suggestive aromatically, long. (Andrés Proensa)

#### **Evolution:**

The evolution of the wine in the bottle is excellent, reaching more complex hues, where in addition aromas of kerosene, honey, bitter orange peel and dried fruit, being fresh and full of aromatic sensations in the mouth.





## Guitián late harvest 2011

- Varietal composition: Godello 100%
- Alcoholic strength (% per Vol):13 %
- Total acidity (g/l TH2). 5.3
- Volatile acidity (gr /l):0.3
- Depleted sugars (gr /l):1.2
- Total sulphur dioxide mg/l):110

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### Visual phase:

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-Aromas of mature Quince, subtle reduction notes: Hydrocarbons, pickles, smoked butter, balsamic, mineral, wood ash Laurel and aniseed notes. (Guía Gourmet)

-Rich in aromatic nuances, having subtle fruits, Floral, Musk tones, minerals and finely herbaeous (Box). Andrés Proensa)

-Intense Aroma. Marked infusion and herb liquor character. very spicy (Cardamom and Ginger), Lees and plum skin, very ripe Mirabelle plum and lemon rind. (Guía La Semana Vitivinícola)

-A sensation of depth in the nose, having quite a few subtleties (white fruit, flower petals, box, fresh grasses, silica and musk) well assembled in an altogether delicate harmony. (Andrés Proensa)

### Tasting phase:

Strong tasting and fresh in the mouth, having great length and a highly aromatic persistence and complexity.

-Strong in the mouth, soft, exceptional texture, Plum jam notes, ripe Grapefruit pulp, Apricot skin, acid-sweet at mid palate(boiled fruits and candied fruit) certain trace of sticky and sour fruit , singular(Guía La Semana Vitivinícola)

-Silky in the mouth, fresh, very soft, tasty, expressive and suggestive aromatically, long. (Andrés Proensa)

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## 6. Contact



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