

A PITA CEGA 2015

Organic White Wine

Viticultura, enología y comercialización: Pilar Higuero

Finca Sabariz: antigua finca donde ya se cultivaba la vid hace más de 500 años, superficie total de 30 ha, distribuidas en cultivo de viñedo (4 ha), prados, olivar, huerta y bosques de roble y pino.

Vinificación: Estrujado en bomba peristáltica y sin despalillar, prensado con prensa neumática, sin añadir sulfuroso. El mosto una vez desfangado fermenta con levaduras salvajes. Crianza en depósito de acero sobre sus lías (pocas) durante 17 meses. Embotellado con mínima adición de SO₂. 8 meses de afinado en botella.

Envasado: Botella ligera ecológico. Corcho sin maquillaje, con cera de abejas ecológicas. Capsula estaño con tintas vegetales. Pintadas a mano. Etiqueta papel reciclado con tintas vegetales y cuerda de cáñamo.

Guarda: A Pita Cega está ya muy expresivo y listo para descorchar, sin embargo revelará todo su potencial con un mayor tiempo en botella, desarrollará su personalidad hasta el 2023.

Servicio: Aconsejamos decantar antes y servir a 12°C. En día flor o fruto.

The wine advocate (by Luis Gutierrez) -93/100

When i tasted this wine, Owner Pilar Higuero was complaining about how young the 2015 A Pita Cega was and how it had just recently been bottled. As it turns out, I loved its youth and its explosive acidity. It is a blend of Treixadura, Albariño and other estate-grown grapes close to Ribeiro but just outside its boundaries, that was bottled 15 days before my tasting. Right now it is very pale, bright and has an austere nose slowly showing some flowers and mineral hints. It has sharp acidity which makes it precise and delineated, with a light-bodied palate, great minerality and again that austerity, vertical structure and symmetry that make it really attractive even when young, in a very restrained way. It's pure, crystalline, elegant and light on its feet, perhaps not as light as other vintages, but as elegant...or more. In 2015 they produced 7.000 bottles.

Alcohol (%):	12,5
Acidez total (g/l):	6,45
Acidez volátil(g/l):	0,50
SO₂ libre (mg/l):	32,0
SO₂ total (mg/l):	54,0
pH :	3,13
Azúcar residual /(g/l):	1,90

