

Bodegas Eidosela

DO Rías Baixas (condado de tea)

Many Condado de Tea producers use the climate to mess around trying to make 'white Burgundy' styles of Albariño – with generally disastrous results ... the phenolic particulars of Albariño cannot (generally) handle oak+malo+lees action. Instead, thoughtful producers such as Eidosela use the heat-sink effect

of the river to get natural ripeness early and get the fruit off before mid-harvest rains threaten. The soils of Condado de Tea are light, with a granitic base and a severely restricted yielding potential – as little as 6 tonnes/ha, where other parts of Rías Baixas can yield up to 15 t/ha.



Bodegas Eidosela

Founded in 2003, Bodegas Eidosela is the brainchild of a small group of enterprising, like-minded local growers (61 in total) dedicated to producing their own, quality Rías Baixas wines. Bodegas Eidosela is located in the sub-zone Condado de Tea (county of the River Tea, which flows into the Miño) and has a total of 48 hectares under vine, planted to Albariño, Treixadura and Loureiro in 600 separate parcels, the biggest being just 2 ha. Each vineyard is owned by a member of the Bodegas' co-operative.

The name 'Eidosela' was born from the union of 'Eidos' and 'Sela' which roughly translates to 'roads to sela' (sela meaning the place, 'here'), and is meant to indicate the paths which unite the little patches here and there which collectively are Eidosela. We import Eidosela under two labels (both of which are the same wine, we ship according to availability in screwcap at any given time), hence you might get 'Breizo' which means 'truth' in old (celtic) Gallego, or 'Charquiño', which is another place name, literally 'little puddle', referring to the constant dampness near the Atlantic coast. 'Arbastrum' is a Latin conjunction that translates to mean 'Star of Arbo' (Arbo is the town where the winery is based). The oenologist (enólogo in Spanish) is Jorge Hervella. His wines are well-focused without unnecessary tightness and have very good lines.

Eidosela 'Charquiño' Albariño



Stainless steel handling, with 50% of the blend aged 4 months on lees in tank.

Prickly pear, small green apples, pomelo, cut white nectarine, preserved lemon, straw, a nice briny tang and lovely bitter herbs: rocket, white pepper, radish, cut fennel. 100% varietal in a very stylish, smooth, mid-weight register. With juicy acidity and a nice little nutty snap to close, the fruit tannins are perfectly handled (so often the Achilles heel of this tricky variety).