



**EIRA DOS MOUROS, 2015 (WHITE)
D.O. RIBEIRO, SPAIN**

Grapes: 100 % Treixadura.

Elaboration: Grape selection is done at the vineyard, then cold maceration of the whole grape grains. Fermented at low temperature in stainless steel tanks. Stabilized for some months in vats until it's bottled in June.

Taste: Fresh, vivid and bright with notes of exotic fruit and beautiful minerality. Lovely purity of fruit. Leaves a spicy bite on the finish.

Color: Very bright straw yellow with greenish gleams.

Gastronomy: Delicious with salty fish such as sardines, mackerel.

Critics & Reviews:

-International Wine Report, October '17 gave **90 points** to **2016 Casal de Armán Eira dos Mouros**. "This 100% Treixadura begins with bright aromatics of white peach, starfruit, and lemon curd. Lithe and rich, the mouthfeel is impressive. The mid-palate reveals lemon zest, kumquat, Gravenstein apple and lychee flavors as the wine reveals an exotic edge. This finishes long with Meyer lemon flavors lingering."

-Wine Spectator, September '17 gave **89 points** to **2015 Casal de Armán Eira dos Mouros**. "Peach, lime, honeysuckle and beeswax notes mingle in this round white. Bright and balanced, with generous texture and a fresh finish. Not forceful, but expressive. Treixadura..."

-eRobertParker.com, April '16 gave **90 points** to **2014 Casal de Armán Eira dos Mouros**. "The 2014 Eira dos Mouros, .. fermented in stainless steel with a short time sur lie. It's quite expressive, with aromas of freshly cut grass and tangerine, quite citric, denoting freshness. turning more balsamic with time in the glass.. with fennel, bay leaf and even licorice. The honeyed tocuh and some pollen and beeswax notes are already perceived in the palate.."