



**TOP
SELECTION**
WINES & SPIRITS

ANGEL SEQUEIROS

FOUDRE

2011



Grape Varietals

100% Albariño

ABV

13.5%

Soil Type

Thin layer of sandy clay on a substrata of weathered granite (Jabre).

Average Age of Vines

More than 40 years old.

Vinification

Fermented in temperature controlled steel vats, then aged on its lees, in a large French oak 'foudre', for 11 months. Weekly batonnage for 6 months.

History

Angel Sequeiros, the youngest son of six children, was born in 1920 in Cabreira, to a humble family of Galician farmers. After being forced to fight in the Spanish Civil War in the 1930s he returned home and emigrated in search of a better life for his family. After returning to Galicia in 1960, he purchased Quinta* A Gaviñeira, a stately property with Albariño vineyards dating from the 1920s. Today, the 7.4-hectare estate is run by his son Clement, who released the first vintage in 2009. His Albariños have quickly gained critical acclaim; his Foudre was awarded the trophy for the best single varietal white in the world over £15 in 2014.

Tasting Notes

Well-defined bouquet with light orange blossom and apricot notes. The palate is well-balanced with crisp acidity. There are light, honeyed tones with commendable weight and persistency on the walnut-tinged finish.